www.forgottenbooks.com

Copyright © 2016 FB &c Ltd.
All rights reserved. No part of this publication may be reproduced, distributed, or transmitted in any form or by any means, including photocopying, recording, or other electronic or mechanical methods, without the prior written permission of the publisher, except in the case of brief quotations embodied in critical reviews and certain other noncommercial uses permitted by copyright law.

CANDIES AND BONBONS
AND
HOW TO MAKE THEM

BY

MARION HARRIS NEIL, M.C.A.

COOKERY EDITOR, THE LADIES' HOME JOURNAL, PHILADELPHIA, AND PRINCIPAL, THE PHILADELPHIA PRACTICAL SCHOOL OF COOKERY; AUTHOR OF "HOW TO COOK IN CASSEROLE DISHES"

PHILADELPHIA

DAVID McKAY, PUBLISHER

604–608 South Washington Square

THE NEW YORK
PUBLIC LIBRARY
830358 A
ASTOR, LENOX AND
TILDEN FOUNDATIONS
R 1936 L

COPYRIGHT, 1913, BY
DAVID MCKAY

CONTENTS

PAGE

UTENSILS FOR CANDY MAKING xi

MATERIALS USED IN CANDY MAKING 19

TABLE OF WEIGHTS AND MEASURES 23

PREPARATION HINTS AND RECIPES 31

UNCOOKED CANDIES 51

CHOCOLATES 65

HOW TO PREPARE AND USE FONDANT 79

THE MAKING OF NOUGATS 95

THE MAKING OF MARZIPANS 105

HOW TO GLACE FRUITS AND NUTS 115

ALL SORTS OF FUDGES 123

THE MAKING OF CARAMELS 143

ALL SORTS OF TAFFIES 155

A VARIETY OF CANDIES 171

MIXED BONBONS 203

ILLUSTRATIONS

PAGE

PULLED SUGAR FLOWERS.....*Frontispiece*

BATCH WARMER..... 13

THERMOMETER, SACCHAROMETER, CANDY DIPPING FORKS 25

SPINNING SUGAR..... 41

PULLED SUGAR BASKET..... 45

CANDIED ROSE LEAVES..... 51

STARCH MOLDS..... 77

DECORATED MINTS..... 91

FOR MAKING NOUGAT..... 95

NOUGAT FRAME, CRYSTALLIZING TRAY, DECORATING BAGS AND TUBES, AND MOLDS..... 101

MOLDS FOR MARZIPAN..... 109

CANDIES WRAPPED IN PAPER AND FASTENED WITH WIRE TO ARTIFICIAL GRAPE LEAVES..... 121

MARBLE SLAB AND CANDY BARS..... 141

A PULLED SUGAR ICE-CREAM CUP..... 175

DANDY NUT CANDY..... 179

EDINBURGH ROCK..... 225

PREFACE

At the solicitation of many pupils who have attended my school of cookery, and of friends who have read my articles in the various magazines and newspapers, as well as to satisfy an increasing demand for a practical book on the making of candies and bonbons, I have been induced to write the following pages.

Experience has proved the reliability of all the recipes, and in every case I have striven to put the matter in as plain a form as possible.

MARION HARRIS NEIL.

UTENSILS FOR CANDY MAKING

UTENSILS FOR CANDY MAKING

"Capital Things"

THERMOMETER
MARBLE SLAB
SUGAR SCRAPER
SPATULAS
DIPPING FORKS AND RINGS
PASTRY BRUSH
CARAMEL CUTTER
MARZIPAN MOLDS
TIN SHEET
ROLLING-PIN
STARCH TRAY AND PLASTER MOLDS
CANDY BARS
HAIR SIEVE
SACCHAROMETER OR SYRUP GAUGE
WAXED PAPER AND WAFER PAPER
RUBBER MATS
SAUCEPANS AND DOUBLE BOILERS
NOUGAT FRAME
KNIVES
SCISSORS
AIR-TIGHT TINS AND JARS
HOOK FOR PULLING CANDY
TIN MEASURING CUP
PAIR OF HEAVY GLOVES FOR PULLING CANDY
PLATTERS AND BASINS
CRYSTALLIZING TRAY AND WIRE RACKS

A proper confectioner's thermometer is required for candy making, so that the syrup may be removed from the fire at exactly the right degree.

Such thermometers are made of wood, brass, or copper, and the degrees on them should mark not less than 350°.

A thermometer should always be gently lowered into the boiling sugar.

When not in use, it should be kept hanging up on a nail or hook.

When required for candy making, place the thermometer in a pitcher of warm water, so that it may rise gradually, and return it to the warm water on removing it from the pan. This dissolves the clinging candy and protects the tube from breaking.

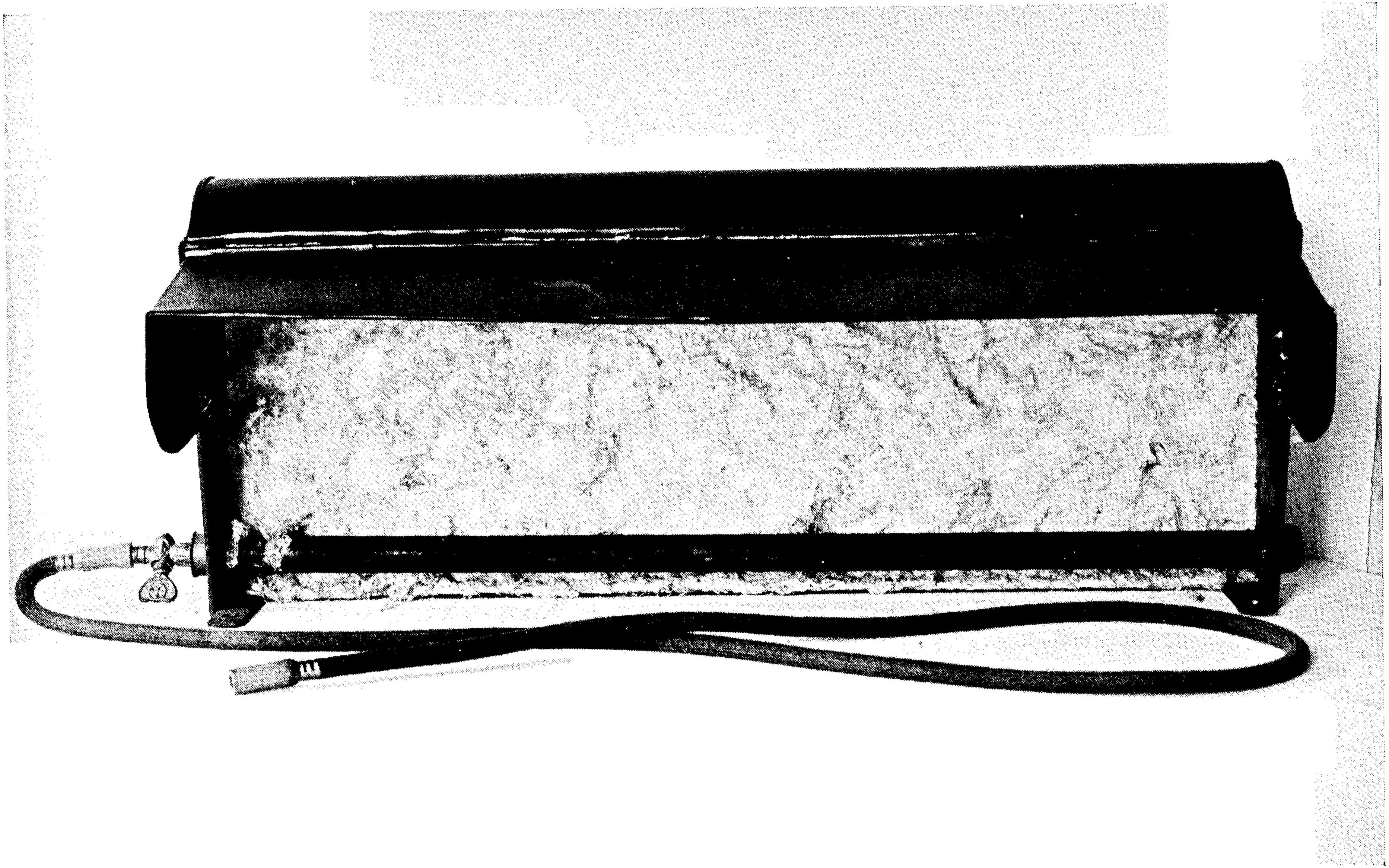
The wooden thermometer can be used to stir with, and is very easily kept clean.

The saccharometer is often used for ascertaining the specific gravity of liquids. It is made of glass containing quicksilver, the same as the thermometer, and is divided into degrees or scales.

It is rather more difficult to handle than a thermometer, but the results are more certain. When immersed in cold water it marks zero, which proves that the water contains no sugar.

The scale on the saccharometer registers from 0° to 50°, and reads from the top downward. The advantages of the saccharometer are immense, not only as a matter of economy, but as a guide to the candy maker, who cannot work with certainty without knowing the degrees of boiling, For example: The thread, large or small, marks 25°; the pearl, 30°; the blow, 34°; the feather, 36°; the ball, 50°. After this last degree the sugar has become so thick that the saccharometer can no longer be used.

The remaining degrees, the crack and caramel,



Batch Warmer

must be determined by other tests. In order to use the saccharometer to test syrup you must have a narrow tin tube, or a glass test-tube, or a tall bottle about an inch and a half in diameter. Pour some of the syrup into one of the tubes, wet the saccharometer and drop it into the tube containing the boiling sugar and it will indicate the degree of the sugar.

A marble slab is not absolutely necessary, but it is convenient and useful. When the candy is poured out on a piece of marble it cools quickly and is much better in every respect. An old marble-top wash-stand, a large platter, or a white enameled tray may be substituted for the slab.

A sugar scraper is made of a strip of strong metal or tin rolled at one end to form a handle. It is used to scrape up the sugar on the slab or platter. A broad-bladed knife can take its place.

Spatulas are flat, pear-shaped paddles made of hard wood, and are used for stirring and beating the mixtures or for scraping out the pans. They are useful little utensils, and often used in place of wooden spoons.

Dipping forks are made of wire with two or three prongs, or a loop at the end, and are used for lifting the dipped candies out of the coating mixtures. They are very inexpensive.

A caramel cutter consists of a metal framework

filled in with transverse and longitudinal metal bars, which, when pressed on the surface of caramel or taffy, mark it into a number of small, neat squares. The squares are then cut out with a knife.

Marzipan molds, for molding marzipan or almond paste, are made of metal. They are sometimes made of a special preparation mounted in plaster-of-Paris, and they consist of various designs to form vegetables, fruits, nuts, shells, fish, and a great variety of other small dainties in marzipan. The molds should not be washed, but before using for the first time they should be lightly brushed with olive oil and wiped with a soft duster.

A sheet of brightly polished tin, which may be procured at the cost of a few cents (or pence), will be found useful for dropping chocolates on.

A starch tray is used when molding fondants, liqueurs, fruit jellies, or other candies in starch. Any large flat box or biscuit pan will do for this; one three inches by twenty inches is a convenient size.

Fill the box with clean, dry, sifted corn-starch. Smooth the starch with a flat stick; then make the required impressions in it. The impressions are usually made with small plaster molds which are glued to a piece of wood, but they may be made with a cork, a piece of sealing-wax, a thimble, a marble, a dent made with the tip of the finger, or a glass stopper of a

bottle. The piece of wood should be longer than the box or pan. Pour or pipe in the candy mixture, filling each level with the top of the starch. When set, pick up the candies and dust off the starch. Keep the starch dry and clean in tin boxes. It should always be dried and sieved before use.

Candy bars are made of steel and are used to form various sized spaces on the marble slab, into which are poured caramel and taffy mixtures. They can be arranged to hold any quantity of candy.

Crystallizing trays are shallow tins fitted with wire racks to hold candies and prevent their rising during crystallizing. A crystallizing tray is usually about fourteen inches long and ten inches broad.

Rubber mats are used for the molding of fondants. They come in innumerable designs, and the candies cast in them are perfectly shaped and delicately modeled.

Saucepans may be made of copper, iron, granite, enamel, or aluminum. They must be kept clean inside and outside. Two small lipped pans, holding about one pint each, are convenient for melting fondant and for other minor operations.

Nougat frames are made of wood, and are used for pouring nougat into. They will be found useful for other candies as well.

A candy hook is a very handy utensil to have, and it is inexpensive. Candy is improved by being pulled on a hook, as the pulling makes it lighter in color and fluffier.

It is also much easier to pull candy over a hook than to pull it by hand.

MATERIALS USED IN CANDY MAKING

MATERIALS USED IN CANDY MAKING

"The Daintiest that they Taste"

Sugar	Cream of Tartar
Golden Syrup	Cherries
Maple Syrup	Angelica
Maple-sugar	Milk
Glucose	Cream
Colors	Vinegar
Extracts	Lemons
Butter	Fruits
Molasses	Preserves
Gelatine	Condensed Milk
Nuts	Corn-starch
Figs	Gum Arabic
Prunes	Baking Soda
Dates	Cocoa-butter
Raisins	Popcorn
Eggs	Puffed Rice
Honey	Marshmallows
Chocolate	Preserved Ginger

When making candy, always use the best materials.

Candy of the better grade is very largely made up of sugar, with the addition of various colors, flavors, nuts, fruits, etc., and sometimes fat, starch, and glu-

cose. The food value of candy may be expressed by the amount of sugar contained, but the wholesomeness of the other ingredients must be taken into account.

The sugar used in nearly all candy is the cane variety. Beet-sugar is very good and costs less than cane-sugar, but it is not so sweet and will not produce so palatable a sweetmeat.

Parents do their children a great injury by denying them good, pure candies. The child requires a large amount of sugar, for sugar assists in the processes of growth as no other food element can possibly do. Children of an older growth, too, require a proper amount of good, pure sugar, for these white crystals feed the ever-burning flame of the body, supplying animal heat, which is life, and rousing the nervous energies, in some cases, even better than phosphates.

Sugar, too, possesses great antiseptic properties, and can be employed to preserve animal and vegetable substances from decomposition. If added to fish, meat, etc., it renders less salt necessary for keeping them, causing them to retain more of their natural taste and flavor.

As much pure sugar as can be eaten without producing acidity is most beneficial to any one who has a desire for it. When sugar is submitted to various changes of temperature, we find it taking a number of different forms and exhibiting various characteristics.

No other single material in cookery can be produced in so many different forms. Brown and yellow sugars consist of the coarser part of the sugar, and are suitable for some kinds of candy. Confectioners' sugar is a specially pulverized sugar suitable for icings or frostings, and is used also in candy making. Maple-sugar is obtained from the sap of the sugar-maple tree and it makes delicious candy. All sugars, especially confectioners' sugar, should be kept in a dry place.

Glucose is a material against which there is much needless prejudice. Many people are really surprised beyond belief when told that glucose is one of the sweet principles of fruits, and is the chief constituent of honey. Glucose, or starch-sugar, is made from corn-starch, which is as natural a product as cane-sugar. It is prepared by the action of a dilute solution upon corn-starch. The conversion is completed by the action of steam under pressure.

Glucose is easier to digest than sugar, because before the digestive organs can assimilate sugar they must convert it into glucose.

In candy making small quantities of glucose are used to prevent the sugar from granulating during boiling. The best candy is produced by the use of 85 per cent sugar and 15 per cent glucose.

Cream of tartar or tartaric acid may take the place of glucose in some recipes, as they also tend to prevent granulation.

Colors for use in candies are now easily procured, and are sold at reasonable prices. These colors vary greatly in strength and quality, according to the various makes. The amount of color to be used in any given case depends upon the shade of color desired, and must be varied to suit the individual taste.

The use of flavoring extracts is universal throughout the civilized world. Wherever dainty dishes are served and eaten, wherever good food is appreciated and skilled cooks try to tempt the epicure, flavoring extracts are in constant demand. Nothing is more necessary in the preparation of home-made candies than the flavor which makes it enjoyable. Therefore it is supremely important that they should be of the highest purity and quality. Inferior extracts will result in flavorless candies that can only be a source of disappointment.

Powdered gelatine is sometimes used in making candies; it should be of the best make.

The nuts generally used are sweet and bitter almonds, black and English walnuts, filberts, peanuts, chestnuts, pine nuts, pistachio nuts, Brazil nuts, butter-nuts, pecans, and hickory-nuts. In cracking nuts it is necessary to hold the nut in such a position that the shell shall be crushed along definite lines. Thus, hickory-nuts must be struck on the thin side, and pecan nuts and butter-nuts on the end.

With such nuts as the almond and filbert, less care

is needed, as the nut is loose inside the shell. Shelled nuts are now common commercial products. They should always be washed and dried before they are used.

Cocoa-butter is used to enrich a poor quality of chocolate and bring it to the right coating consistency.

Butter used in candy making must be pure and wholesome and free from salt. On no account may butter-substitutes, such as oleomargarine, be used in candy making.

TABLE OF WEIGHTS AND MEASURES

Two cupfuls make a pint; in short,
Four even cupfuls make a quart,
And folks have found this saying sound:
"A pint's a pound the world around."

---

1 lb. sugar or butter	= 2 cupfuls
1 pint	= 2 cupfuls
½ pint	= 1 cupful
¼ pint	= ½ cupful
2 gills	= 1 cupful
1 gill	= ½ cupful
60 drops	= 1 teaspoonful
3 teaspoonfuls	= 1 tablespoonful
4 tablespoonfuls	= ¼ cupful
4 tablespoonfuls	= 1 wineglassful
1 oz. butter	= 2 tablespoonfuls
1 oz. sugar	= 2 tablespoonfuls
1 oz. honey	= 1½ tablespoonfuls
1 oz. glucose	= 2 tablespoonfuls
1 oz. golden syrup	= 1 generous tablespoonful
1 oz. molasses	= 1 generous tablespoonful

THE DEGREES OF BOILING THE SUGAR

Sugar may be boiled on an ordinary range, a gas, gasoline, or oil stove, an electric stove, or a chafing-dish. A sugar thermometer is generally used for testing the boiling sugar, but other means may be used, such as the fingers only, a perforated iron spoon, a piece of bent wire, or a sharp piece of wood.

The following scale will serve as a guide for amateurs who are not acquainted with the thermometer:

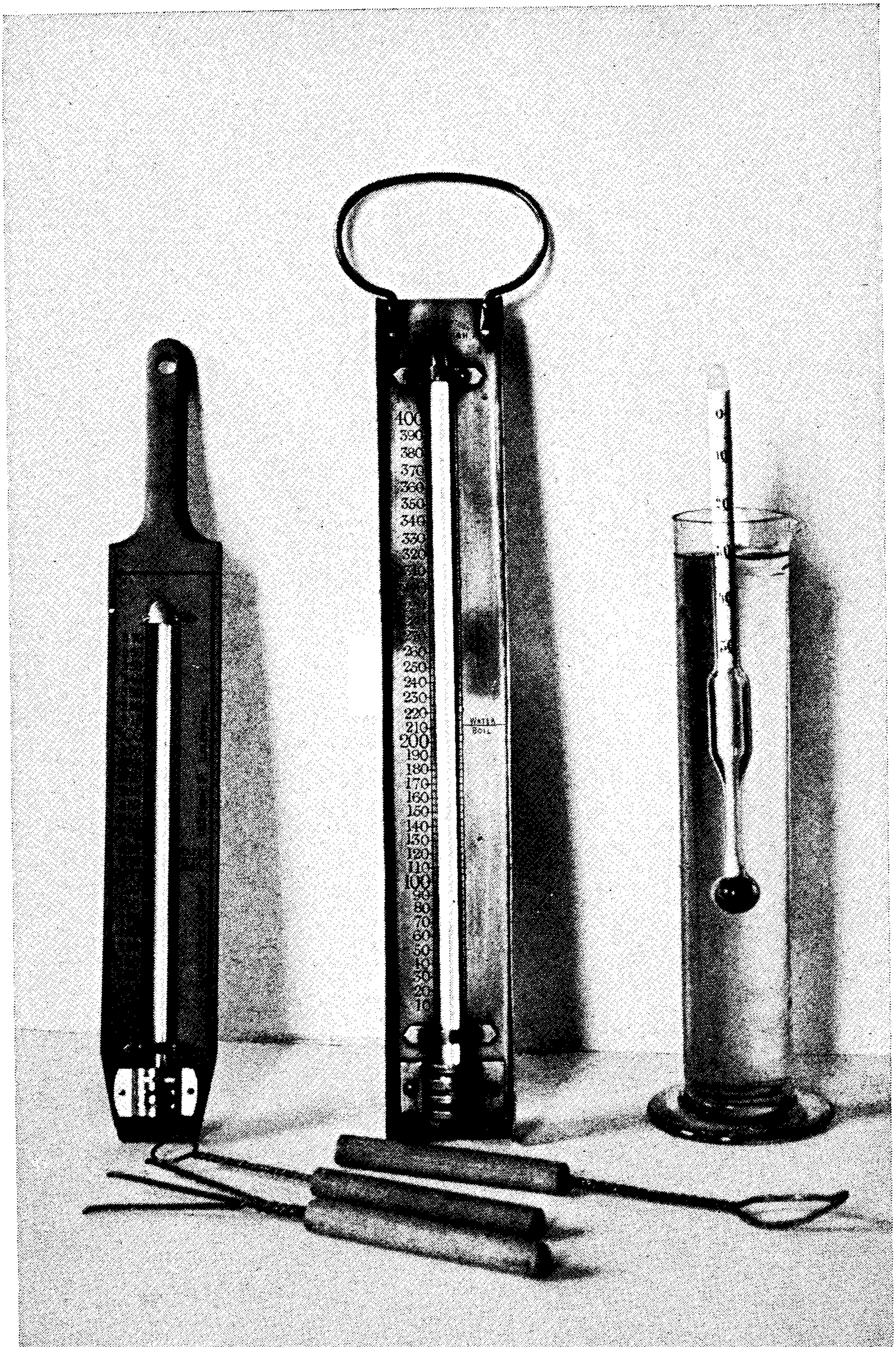
Stage 1. Le lissé, or thread, large or small 216° F. to 218° F.
Stage 2. Le perlé, or pearl. . . . . 220° F.
Stage 3. Le soufflet, the blow . . . . . 230° F.
Stage 4. La plume, the feather. . . . . 235° F.
Stage 5. Le boulet, the ball, large or small . . . . . 240° F. to 250° F.
Stage 6. Le cassé, the crack. . . . . 290° F. to 300° F.
Stage 7. Le caramel, the caramel. . . . . 350° F.

THE THREAD

If you do not use a thermometer, dip the tip of your forefinger into the syrup and apply it to your thumb; on parting them, you will find a thread which will break at a little distance, and remain as a drop on the finger; this is a small thread. If the thread be longer, it is the great thread.

THE PEARL

When you separate your finger and thumb, and the thread reaches, without breaking, from one to the



THERMOMETERS, SACCHAROMETER, CANDY DIPPING FORKS

THE NEW YORK
PUBLIC LIBRARY

ASTOR, LENOX AND
TILDEN FOUNDATIONS
R
L

other, it is the small pearl; if the finger and thumb be stretched to their utmost extent, and the thread remain unbroken, it is the large pearl. This stage may also be recognized by the bubbles on the boiling sugar, which are round and raised; but this test is not always sure.

THE BLOW

This is the first workable degree to which sugar is boiled. Dip the spoon or a skimmer into the sugar, shake it, and blow through the holes: if sparks of light or bubbles be seen, you may be sure of the blow.

THE FEATHER

When the boiling sugar has reached the feather stage, it may be blown easily from the wire or spoon in long shreds.

THE BALL

The soft-ball degree is tested by making a small bulb of sugar between the fingers while it is cooling in a glass of cold water, or by obtaining long feathery pieces from the spoon or skimmer. When the bulb of sugar is larger and harder, it is known as the hard ball.

THE CRACK

If some of the sugar breaks with a slight noise and does not stick to the tooth, it is at the soft crack stage.

Boil it again, and if it is tested and will quickly set hard and will easily snap when pressed, it is at the hard crack degree. Sugar at this stage passes rapidly to caramel, and will burn, if not attended to at once.

THE CARAMEL

Sugar boiled to the caramel is slightly dark in color. It breaks, when tested, making a noise like glass. When boiled, take it from the fire, and put the bottom of the pan into cold water, to prevent its burning. The production of caramel is attended with some difficulty, and great attention is necessary.

When a boiling solution of sugar and water has passed the soft-ball degree, it may readily grain unless glucose or some kind of acid is added. The danger may be guarded against also by melting the sugar very thoroughly before allowing the syrup to boil, or by brushing or sponging round the sides of the pan during boiling, so as to dissolve any hard particles or crystals forming there. Cream of tartar is the acid usually used to prevent the granulation of the syrup. If too large a quantity is used, it will cause the sugar to change color quickly, and the candies made or covered with it are likely to be soft and sticky.

The cream of tartar should not be added until all the scum has been removed from the boiling sugar and the sides of the pan cleansed from crystals. Boiling sugar intended for pulling or such purposes

is all the better for the addition of a teaspoonful of glucose with the cream of tartar.

Pure sugar and water show no tendency to boil over. All impurities or scum on the surface should be removed as soon as the syrup boils, and then the boiling should be allowed to proceed quickly till the required degree is reached.

PREPARATION HINTS AND RECIPES

PREPARATION HINTS AND RECIPES

"I can teach sugar to slip down your throat a million of ways"

HOW TO BLANCH ALMONDS

Put the almonds into a saucepan, cover with cold water, and bring to boiling-point; then remove from the fire. Drain and run cold water over them. Turn out on a coarse cloth and rub off the outer skins.

Blanched almonds may be cut lengthways in shreds or strips, or they may be cut crossways in thin slices. They may be chopped by cutting across several times. Collect the pieces in a chopping bowl or on a chopping board, and with a broad-bladed knife or a chopper chop them as coarse or as fine as required. To split almonds, insert a pointed knife at one end and the nut will split in two.

To grind almonds put them through a nut mill or a chopper, or pound them in a mortar, occasionally adding a few drops of rose-water or orange-flower water to prevent the paste from becoming too oily.

HOW TO COLOR ALMONDS

Blanch two cupfuls of almonds; let them get cold and wipe dry; put them into an earthenware dish,

and pour over them five tablespoonfuls of olive oil; let them remain for one hour, stirring occasionally, that all may be equally covered. Put them into a frying-pan or a baking tin in a hot oven till they are evenly colored brown; turn out on grease-proof paper to dry.

Chop some blanched and dried almonds, then spread them on white paper, add a few drops of whatever color is desired; rub them together until they are all colored alike, then dry carefully and keep for use.

HOW TO COLOR SUGAR

Put some fine or coarse granulated sugar on a piece of stiff white paper; sprinkle over a few drops of the desired color, and rub with a wooden spoon or between the hands till evenly distributed.

Dry in a moderate heat, occasionally separating the grains by rubbing them between the fingers, and keep for use in a dry bottle or a tin box. Lump-sugar may be used, but it must be broken up with a rolling-pin and sifted.

HOW TO PREPARE CONFECTIONERS' SUGAR

Keep confectioners' sugar in a dry place in an air-tight tin or jar, and before using rub through a fine sieve.

HOW TO PREPARE VARNISH FOR CANDIES

Take a quarter of a pound of gum Senegal, three gills of warm water, three ounces of lump-sugar, and one and a quarter gills of spirits of wine. Dissolve the gum in the water to form a rather stiff mucilage; put the sugar into a clean saucepan with five table-spoonfuls of cold water; set it over the fire till reduced to a syrup; then boil up to 228° F., taking care to skim off all the scum that may rise to the top; remove from the fire, and when cooled for a minute, mix in the spirits of wine. When quite cold, stir in the gum and bottle for use.

This varnish is perfectly harmless, and can be tinted to any color. If too thick when required for use, thin with a little spirits of wine.

Apply the varnish to the candy with a soft camel's-hair brush.

HOW TO PREPARE ANGELICA

Allow the pieces of angelica to soak in boiling water for a few minutes to soften them and remove the sugar. The angelica is then ready to be cut up.

HOW TO MAKE STOCK SYRUP

Put one pound of granulated sugar into a saucepan; add one pint of water and bring slowly to boiling-point; then remove the scum from the surface. Put on the

lid, and boil for four minutes to allow the condensing steam to clear any crystals of sugar from the sides of the pan.

Boil gently for twenty-five minutes.

Remove from the fire, allow it to cool, and bottle for use.

HOW TO CLARIFY STOCK SYRUP

After making the syrup in the usual way pour it in a steady stream over the stiffly beaten whites of eggs, allowing two whites of eggs to one pound of sugar.

Return to the pan and simmer till the whites have coagulated and risen to the surface.

Strain and the syrup will be clear.

HOW TO BEAT THE WHITES OF EGGS

Separate the whites very carefully from the yolks of the eggs, for if any particles of the yolks mix with the whites they will prevent their rising properly.

An egg separator is a handy little article for manipulating eggs. It consists of a small round disk made of aluminum, with a center cup for holding the yolk of an egg, while the white drops through an opening surrounding the cup.

It is best to put the separator on the top of a tumbler, so that when the egg is broken the white will fall into the glass without danger of losing any

of it. One or two whites of eggs are best beaten on a platter with a broad-bladed knife, three or more being whipped in a basin with an egg-beater. Always beat eggs in a cool place and take care that the basin is dry and clean.

Beat until they are stiff enough to form a firm and substantial froth.

HOW TO BLANCH PISTACHIO NUTS

Cover the nuts with cold water, then bring to boiling-point, and boil for five minutes. Plunge into cold water, drain, and rub off the skins.

HOW TO PREPARE CHESTNUTS

With a sharp knife make a slit in each chestnut; put them into boiling water for four minutes, take out, and dry thoroughly. Then melt three tablespoonfuls of butter in a saucepan, and toss the chestnuts about in it until every nut is coated and very hot.

It will then be found that with the aid of a sharp-pointed knife both skins can be easily removed together, leaving the nut whole, and ready for subsequent manipulations.

HOW TO COLOR COCOANUT

Sprinkle some desiccated or chopped cocoanut on grease-proof paper; add a little color, and rub evenly

throughout. Dry and keep in glass jars or cans for use.

HOW TO MAKE BRILLIANTINE

Put two ounces of the best gum arabic and half a cupful of water into a double boiler, and stir occasionally over hot water.

When quite melted strain it through a piece of fine muslin. Have some pieces of glass, very clean and well polished. Dip a stiff brush into the gum, brush it lightly over the glass, and dry in a warm room.

When quite dry and set, scrape or brush it off. The brilliantine may be rolled with a rolling-pin or left in tiny flakes.

It is used for spangling candies. Color may be added to it if liked.

HOW TO STUFF DATES

Remove the stones from one pound of dates and stuff them with salted almonds. Close the dates, then brush them over with a little beaten white of egg, and roll in colored sugar, colored cocoanut, chopped pistachio nuts, or spangle with brilliantine. Dates may be stuffed with flavored and colored fondant, then closed and soaked in a little sherry wine for ten minutes. To finish, drain and roll them in fine sugar. They may be stuffed with seedless raisins or marshmallows, walnuts chopped to a paste, pre-

served ginger and cherries chopped together, pecan-nut meats and cherries chopped together, figs, prunes, and shredded cocoanut finely chopped. A toasted almond may be pressed into the marshmallows before they are put into the dates.

Fill stoned dates with the following mixture: Boil together one and a half cupfuls of sugar and one cup-ful of milk for a few minutes, then add one heaping teaspoonful of sweet butter and boil till it forms a soft ball when tried in cold water. Remove from the fire; add one teaspoonful of rose extract and a few drops of red color and beat until thick. When the dates are stuffed, roll in chopped nut meats. Dates are delicious stuffed with fresh peanut butter, then dipped into melted chocolate, melted fondant, or into glacé. They may be stuffed with pale-green marzipan flavored with peppermint extract; or they may be filled with chopped English walnut meats, rolled in boiled frosting, and in finely chopped cocoanut. Black walnut meats may be used in the same way. Remove the stones from large dates and stuff them with raisins or cherries that have been filled with flavored fondant, or stuff the dates with chopped candied ginger, candied pineapple, pounded dates, chopped angelica, chopped pistachio nuts, roasted almonds, roasted peanuts, or with chopped nougat. Pack the dates in layers, in a tin box, covering each layer with waxed paper. The stuffed dates may

be dipped in melted, flavored fondant, melted chocolate, or glacé.

Prunes, figs, and cherries may be stuffed and dipped in the same way. Remove the stones from large dates. Melt a little butter in a small frying pan, put the dates in, split side up, fry for a few minutes, turn over, and fry the other side. Remove from the fire, stuff each with chopped nuts flavored with vanilla extract, and roll in colored sugar or colored cocoanut.

COATING SYRUP

1 lb. (2 cups) sugar
1¼ gills (¾ cup) water

Dissolve the sugar slowly in the water. When it comes to boiling-point, remove the impurities from the surface. Boil to 236°, and use as directed in recipes where its use is required.

CLEAR HARD GLACÉ

1 lb. (2 cups) sugar
1¼ gills (¾ cup) water
4 drops acetic acid

Dissolve the sugar slowly in the water in a saucepan, remove the scum, and boil to 270°; then add the acetic acid and boil to 310°. The glacé is then ready for coating glacé candies.

SWEET GLACÉ

1 lb. (2 cups) sugar
1¼ gills (¾ cup) water
1 tablespoonful honey or golden syrup

Proceed as directed for clear hard glacé, adding the honey or golden syrup immediately the sugar is dissolved.

BOILED FROSTING

½ lb. (1 cup) sugar
1 gill (½ cup) water
2 whites of eggs
Pinch cream of tartar
1 teaspoonful vanilla extract
1 teaspoonful lemon extract

Put the sugar and water into a saucepan and stir until dissolved; then add the cream of tartar and boil without stirring until it registers 240° by the thermometer, or until, tried in cold water, it forms a soft ball; pour on the stiffly beaten whites of eggs, pouring in a steady stream and very slowly, adding, while beating, the vanilla and lemon extracts.

Beat until thick and use.

CHOCOLATE FROSTING

Put into a saucepan two ounces of unsweetened chocolate, half a cupful of sugar, three teaspoonfuls of butter, a quarter of a cupful of milk, and cook to 240°; then add two teaspoonfuls of sherry wine.

ORANGE SUGAR

½ lb. lump-sugar
12 oranges

Wash and dry the oranges; cut off the thin yellow rinds, rejecting all the white peel. Dry them thoroughly; then pound with the lump-sugar, and rub through a fine sieve. Keep in an air-tight tin.

Tangerine oranges or lemons may be used in the same way.

Flavoring sugars are very useful and economical, and in many instances can take the place of extracts, which are more expensive.

VANILLA SUGAR

1 lb. lump-sugar
1 oz. vanilla beans

Chop up the vanilla beans; pound them in a mortar or a basin with the sugar, and rub all through a fine sieve.

CLOVE SUGAR

1 lb. lump-sugar
2 ozs. cloves

Secure the best cloves, and pound them with the sugar. Sift and store in air-tight bottles.

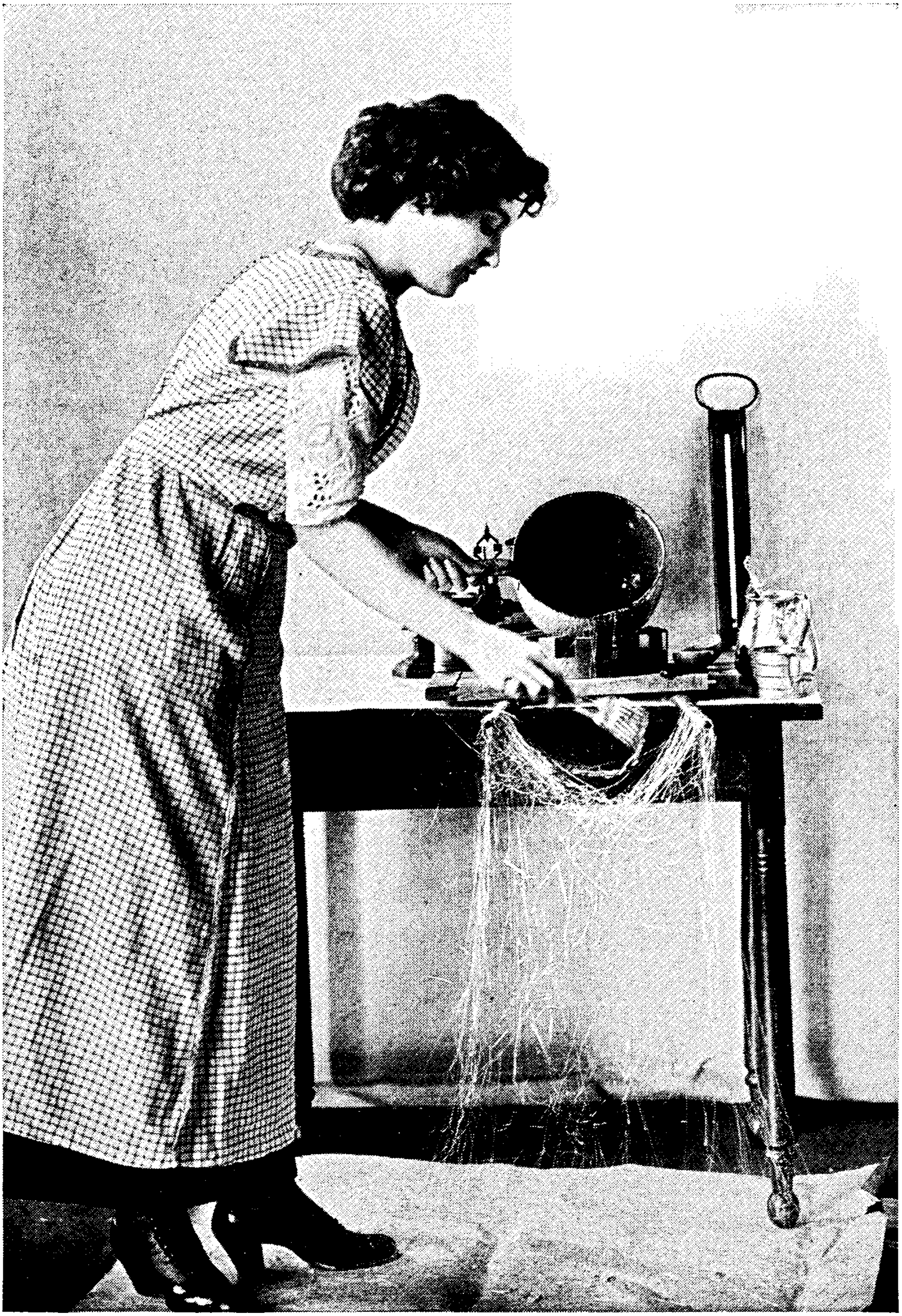
CARAMEL

½ lb. (1 cup) sugar
½ pint (1 cup) warm water

Put the sugar into a granite kettle, and stir constantly, with a wooden spoon, until it is dissolved and has turned brown; add the warm water, and simmer until the sugar is again dissolved and the liquid has been reduced to a thin syrup. Keep in a corked bottle.

HOW TO SPIN SUGAR

2 lbs. (4 cups) sugar
1 pint (2 cups) water
Pinch cream of tartar
1 teaspoonful glucose



Spinning Sugar

THE NEW YORK
PUBLIC LIBRARY

ASTOR, LENOX AND
TILDEN FOUNDATIONS

Spinning sugar simply consists in drawing the hot sugar, which has been boiled to the crack, into fine strands, which will harden immediately and retain their form. Dissolve the sugar in the water over the fire, and boil to 280°; then add the cream of tartar and glucose, and continue to boil to 310°. Remove quickly from the fire, and, to prevent the sugar from changing its color, stand the pan in a basin of cold water. Take it out of the cold water and place it in a basin of warm water. Oil a rolling-pin or the blade of a large knife and hold it out straight with the left hand; then with the right hand dip a warm spoon into the sugar and shake it backward and forward over the rolling-pin. The sugar will fall across the pin in long threads. Continue the operation until enough spun sugar is obtained; then cut off the ends and press as required into molds or shape on a slab.

Another way is to oil the handles of two wooden spoons, and fix them in drawers or under weights with the ends projecting over the edge of a table. Cover the floor underneath with some clean paper or several large baking pans. Take a large fork, two forks, an egg-beater, or a bunch of wires, and dip it into the syrup. Move quickly backward and forward over the oiled spoon handles. Continue until there is a bunch of sugar threads that look like silk. The threads may be made fine or coarse by moving the forks or spinners slow or fast.

If more sugar is required for spinning, or if that in course of spinning is too thick or firm for use, warm the pan over a slow fire so that the sugar does not change color. The syrup may be colored if liked.

Spun sugar is used for decorating candies, cakes, and for finishing many dishes for dessert. It is used also for making birds' nests, baskets, and vases.

It must be made and kept in a very dry atmosphere, and it must be used as soon as possible.

The steam of kettles is to be avoided, for it is impossible to spin sugar in moist air.

CRYSTALLIZING

4 lbs. lump-sugar — 2 pints (4 cups) water

Put the sugar and water into a saucepan; place it on the fire, stir until the sugar is dissolved, and boil to 225°. Remove the thermometer and gently lift the pan on to a table. On the hot sugar lay a piece of paper with a small hole cut out of the center, and set in a cool place until required for use. The paper should be dipped in cold water and should fit closely round the sides of the pan. It is not necessary that this syrup should be quite cold before using, but it should be cooled enough not to grain, and not so hot as to soften the fondants or other candies.

Place the candies to be crystallized on racks in the tins. Remove any crystals which may have formed and the paper covering from the syrup, and

pour enough of the syrup over the candies on each rack completely to cover them. Cover the candies with a piece of damp muslin, and leave undisturbed for ten or twelve hours. When a specially thick coating of the crystals is desired, it is necessary to leave the candies longer in the syrup.

Lift off the muslin and drain away the syrup; take the candies out, place on sieves, and leave in a warm place over night to become dry. The surfaces of the candies should be covered with fine, bright sugar crystals. Many candies are improved in appearance and keeping qualities by being crystallized, and some look better if crystallized twice.

PULLED SUGAR

2 lbs. lump-sugar
½ pint (1 cup) water
1 tablespoonful glucose
¼ teaspoonful cream of tartar

Put the sugar and ater in a saucepan, and set in a warm place to dissolve. When thoroughly dissolved place on the fire, add the glucose and the cream of tartar, boil as quickly as possible to 312°, and remove at once from the stove. Dip the pan into cold water to stop the boiling. Pour the syrup on a lightly oiled slab, and as the edges cool, turn them on to the center of the sugar, using a knife to lift them.

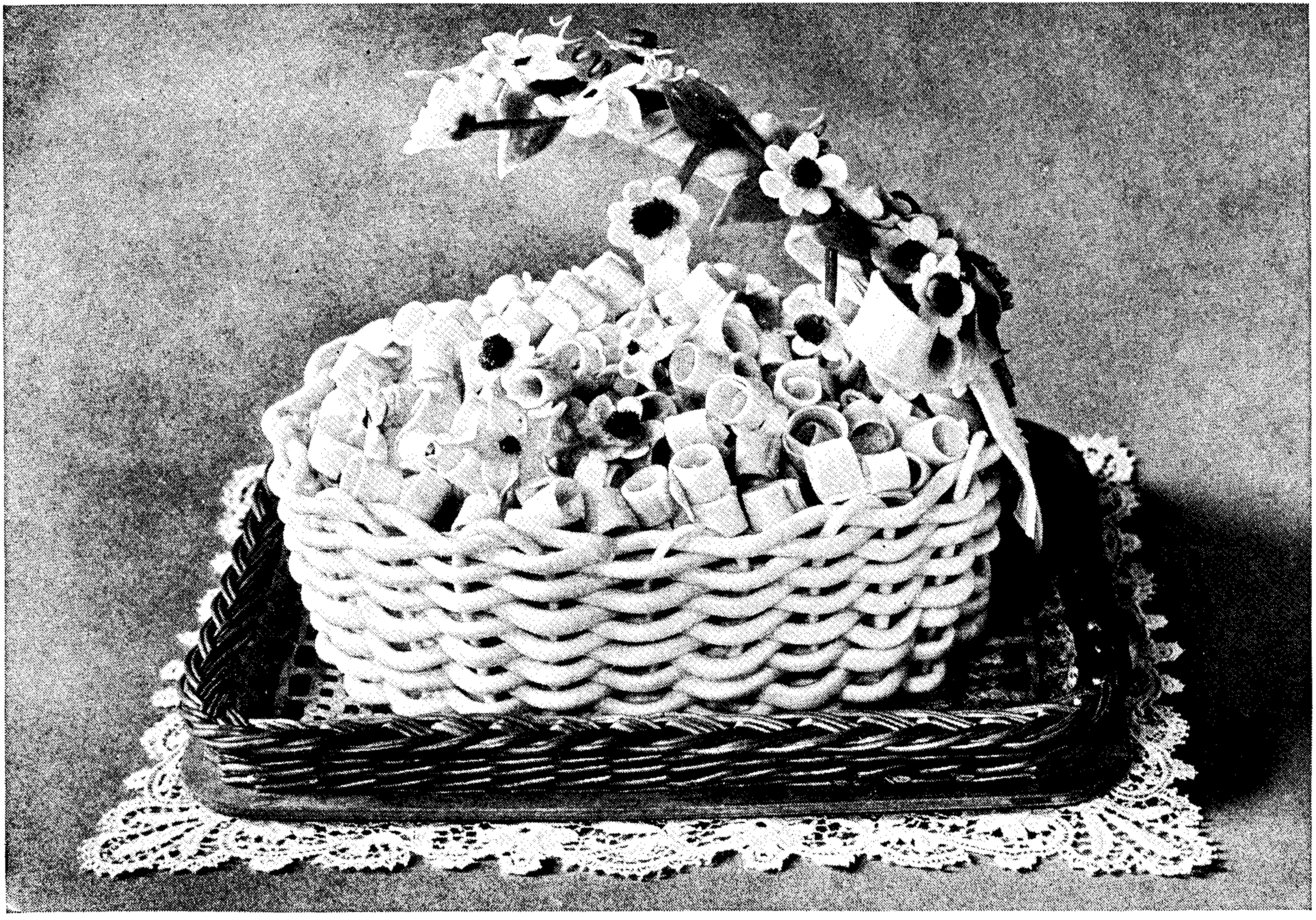
When the sugar is cool enough to handle, roll it into a ball and pull with the fingers from the two sides,

turning the ends over from side to side and into the center.

Be careful that all parts are equally pulled. Very soon the sugar will take on a white sheen and become whiter and whiter. Care should be taken that it does not become too cold. While shaping the pulled sugar into fancy forms, it should be pulled near the heat of an oven or in front of a batch warmer, and it should not be overheated. It should not be worked too hot, otherwise it loses its glossy appearance. Flowers made with pulled sugar are very effective in appearance. To retain their gloss, it is necessary to keep them in an air-tight glass case.

To make a pulled sugar rose pull a piece of sugar with the thumb and forefinger of the right hand, and break this off short. Shape the piece round and with a thin edge; press this in the center, and fold over to bring the thin edges almost together to represent the center of a rose just beginning to open. Pull some leaves and arrange three or four of them slightly higher than the bud, and outside of these fasten a few others as required.

Fasten the lower parts of the petals so as to leave the outer edge standing out from the bud. The stems of the roses are pulled out from the sugar, and cut off according to the size desired, with scissors, and then fixed together. A real flower should be employed as a pattern. To make the flowers more



PULLED SUGAR BASKET

effective green pulled sugar leaves are necessary. It is sometimes necessary to cut the sugar with a pair of scissors to the desired shape. The basket shown in the photograph is made by weaving lengths of pulled sugar around wooden skewers, which are fixed upright in a thick piece of board. Special prepared stands or boards can be made, on which upright sticks of sugar have been fastened.

It is necessary to work near to the batch warmer or the oven. Pull out pieces of the sugar about twenty inches long and as thick as a large lead-pencil, and twist this round the sticks or skewers as in basket-making. Continue this operation until the wicker-work reaches within an inch of the top. Place the basket on a prepared base of sugar. Fasten in small sticks of sugar to replace those removed. Make the handle with a piece of twisted sugar, and decorate with flowers, leaves, twists, and ribbon bows all made with the same material. The sugar for the handle should be twisted over a piece of wire. The flowers and stems should be heated and fastened to the handle with the aid of a warm, pointed knife.

Pulled sugar is often used in conjunction with spun sugar and nougats. Sugar is pulled to produce a bright sheen and to make it very crisp to eat.

Pulled sugar may be colored and flavored to taste.

CRYSTALLIZED MINT, ROSE, AND VIOLET LEAVES

2 lbs. mint, rose, or violet leaves
2½ lbs. lump-sugar
Pinch cream of tartar
1 pint (2 cups) water

Remove the stalks from the flowers and rinse them in cold water; then spread on white paper to dry.

Place two pounds of the lump-sugar with the water in a saucepan and dissolve thoroughly, stirring it with the thermometer; when dissolved, add the cream of tartar and cook until it forms a soft ball when tried in cold water, or until it reaches 240° by the thermometer; remove from the fire, and add the flowers; press them down well under the syrup; return to the fire and allow to boil up once; then pour gently into a cold dish. The next day drain on a sieve. To the syrup add the remaining sugar and cook again without stirring to the soft-ball stage; put in the flowers and set aside over night; drain again, heat to the boiling-point, and add the flowers. Remove from the fire and stir gently until the syrup begins to grain; then pour on to sheets of paper; shake and separate the flowers; when dry, pick them from the sugar.

Lilac flowers may be crystallized in the same manner.

ROYAL ICING FOR DECORATING CANDIES

1 lb. (2 cups) confectioners' sugar
2 whites of eggs
1 dessertspoonful lemon-juice

Sift the sugar into a basin. Add the whites of eggs and the lemon-juice. Stir until well mixed; then beat well with a wooden spoon for a quarter of an hour. The icing must not drop from the spoon. If too thick, add more white of egg, and if too thin, add a little more icing sugar. Color if desired.

Use a small bag and tube for decorating candies.

SALTED ALMONDS

½ lb. blanched Jordan almonds
2 tablespoonfuls olive oil or melted butter
Salt

Blanch the almonds and dry them on a clean cloth. Put the oil or butter into a small frying-pan or a chafing-dish, and when hot, add the almonds and stir and fry them until delicately browned. Drain on paper and sprinkle with salt. If the almonds, oil, and salt are mixed together and allowed to stand in a cool place, the nuts will be nicely seasoned throughout. Pecan-nut meats, blanched pistachio nuts, and peanuts also may be salted.

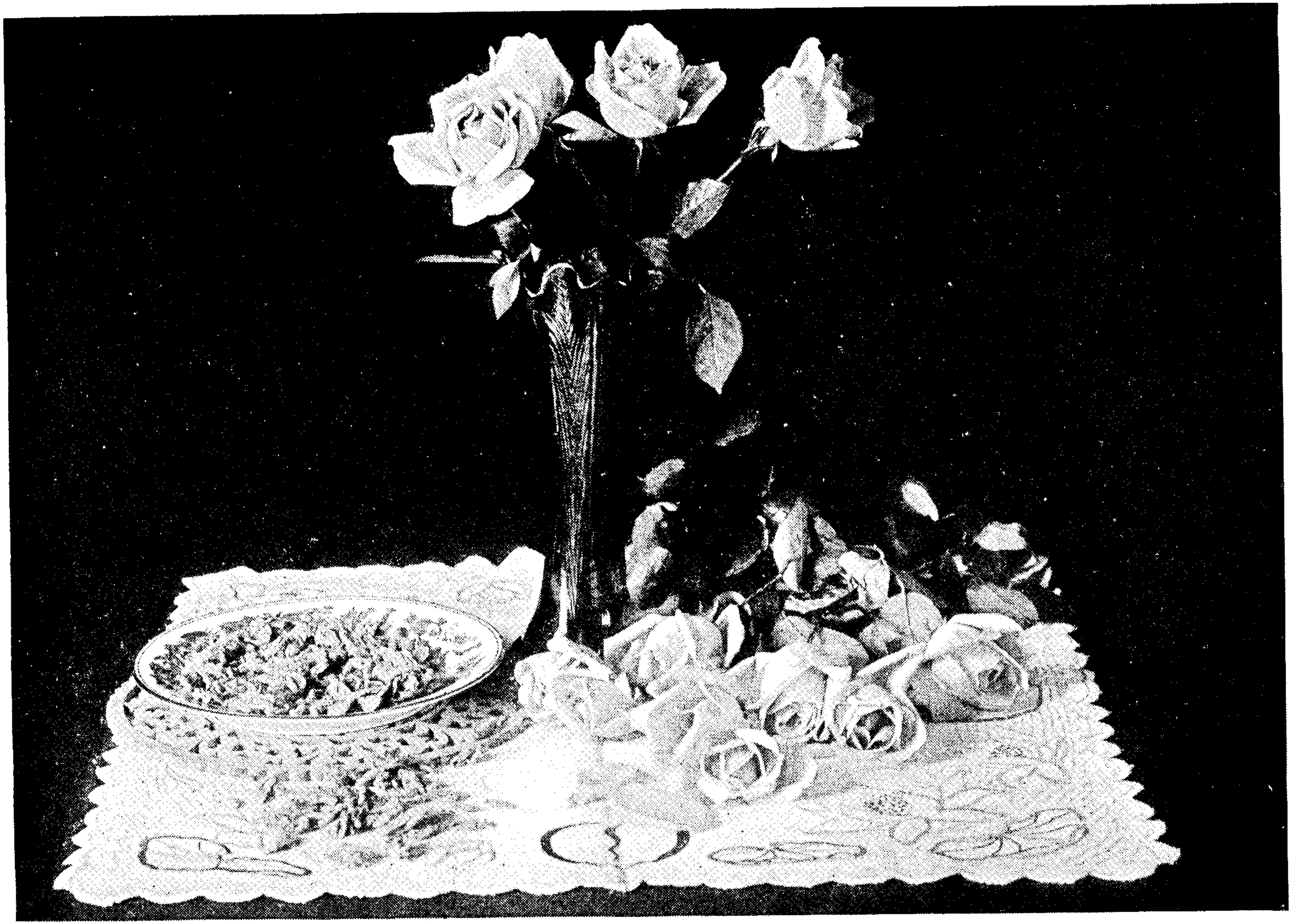
SALTED POPCORN

Have the corn freshly popped, and cook it a delicate brown in hot melted butter. While hot, sprinkle with fine salt.

CANDY BY MAIL

The best way to send candy by mail: Line buttered tin boxes with waxed paper, pour the candy in while hot, mark in squares when cool enough, cover, and wrap.

UNCOOKED CANDIES



CANDIED ROSE LEAVES

UNCOOKED CANDIES

"Do you like the taste?"

BALTIMORE LAYER CANDY

5 whites of eggs
2½ tablespoonfuls cream
1 teaspoonful lemon extract
1 teaspoonful rose extract
1 teaspoonful almond extract
1 teaspoonful vanilla extract
½ teaspoonful orange extract
1 orange, grated rind and strained juice
Few drops orange color
Few drops red color
Few drops green color
1 square melted chocolate
6 tablespoonfuls chopped almonds
¼ lb. (1 cup) chopped cocoanut
Sifted confectioners' sugar

Beat up one white of egg, add the lemon extract, one teaspoonful of the cream, the cocoanut, and mix with sufficient confectioners' sugar to make stiff enough to knead thoroughly. Then spread evenly in the bottom of a pan lined with waxed paper.

The other four layers are made in the same way, except that the color and flavor of each are different. Thus the second layer is colored with a few drops of red and flavored with rose extract; the third is mixed

with vanilla and chocolate; the fourth with green color and almond extract, while the fifth is prepared with orange color, orange extract, and the rind and juice of an orange.

Spread evenly one above the other and let remain in the pan for two days, then turn out on a board sifted with confectioners' sugar, and allow to stand three days before slicing.

Wrap each piece in waxed paper and keep in air-tight tins.

CHERRY CREAMS

8 ozs. (1 cup) confectioners' sugar
Pinch cream of tartar
Cream
Colors
Flavors
Crystallized cherries

Sift the sugar into a basin, add the cream of tartar and enough cream to make a stiff paste; flavor with orange and lemon extracts to taste, and divide into five portions; leave one portion white, and color the remaining portions pink, rose, pale green and brown; roll out each piece to one-eighth of an inch thick, dip a small plain cutter into confectioners' sugar and cut into rounds.

As each one is cut place a cherry in the center; fold up three sides so that the fruit is exposed in the center, but partly covered. Place in little paper cases.

CHOCOLATE FRUIT BARS

2 ozs. (½ cup) stoned dates
2 ozs. (½ cup) seedless raisins
2 ozs. (½ cup) chopped candied citron peel
2 ozs. (½ cup) chopped candied lemon and orange peel
2 ozs. (½ cup) pine nuts
1 teaspoonful vanilla extract
1 white of egg
1 oz. (¼ cup) currants
Confectioners' sugar
A little melted chocolate
2 tablespoonfuls water

Chop all the fruits and nuts very fine, or run them through a food-chopper. Put the white of egg into a basin, add the water, vanilla, fruits, and enough sifted confectioners' sugar to form a stiff paste.

Let the mixture dry for four hours.

Brush it over with melted chocolate. When dry, turn the sweet over on to waxed paper, and brush over the other side with melted chocolate.

Allow to set, then cut into neat bars with a sharp knife.

COCOANUT KISSES

Desiccated cocoanut
¼ lb. (1 cup) ground almonds
¼ lb. (½ cup) sugar
1 white of egg
Color
1 teaspoonful almond extract

Mix the almonds, sugar, almond extract, and white of egg to a stiff paste. Leave aside until next day before molding.

Divide and color one half, and make into balls,

and roll in desiccated cocoanut. Press the cocoanut well in and roll in cocoanut again.

Leave to dry for a few hours on waxed paper. Put in paper cases.

DATE BALLS

¾ lb. (3 cups) stoned dates
¼ lb. (1 cup) chopped black-walnut meats
1 tablespoonful chopped preserved ginger
Colored cocoanut
1 tablespoonful ginger syrup

Chop the dates, add the walnut meats, ginger syrup, and chopped ginger, then run through a chopper.

Make into balls and roll in cocoanut. Put in paper cases.

FROSTED FRUIT

1 white of egg
1 teaspoonful water
Sugar
Small bunches of fruits

Beat the white of egg stiff, then add the water. Sprinkle some sugar on a sheet of white paper and set it near the stove. It must not melt. Dip small bunches of currants or grapes into the egg, then shake the sugar all over them, and lay on a sieve near the fire for the frosting to dry.

Arrange the bunches in fancy paper cases or silver candy dishes.

For green grapes the sugar should be colored yellow or pink.

FRUIT ROLL

½ lb. (2 cups) stoned dates
½ lb. (2 cups) seedless raisins
¼ lb. (1 cup) preserved ginger
2 ozs. (½ cup) figs
¼ lb. (1 cup) mixed candied peel
2 ozs. (½ cup) pine nuts
¼ lb. (1 cup) preserved cherries
¼ lb. (1 cup) chopped English-walnut meats
¼ lb. (1 cup) Brazil-nut meats
2 ozs. (1 cup) chopped cocoanut
1 teaspoonful vanilla extract
1 teaspoonful lemon extract
Sugar

Put the fruits and nut meats through the chopper twice, then add the extracts, and knead in enough granulated sugar to make very stiff.

Roll out with a rolling-pin to the thickness of half an inch, cut into squares or bars, and roll in colored sugar.

ITALIAN BONBONS

1 lb. (2 cups) confectioners' sugar
2 whites of eggs
1 oz. grated chocolate
2 ozs. (½ cup) chopped cocoanut
1 teaspoonful vanilla extract
Red color
1 teaspoonful raspberry extract
1 teaspoonful lemon extract
Melted chocolate
2 tablespoonfuls water

Beat one white of egg slightly, mix it with the water, then work in the confectioners' sugar, making a stiff

paste. Divide into three parts. Into one piece work the grated chocolate and the vanilla extract; another, color pink with the red color and flavor with the raspberry extract. Leave one piece white and flavor with the lemon extract; roll each piece out to about the thickness of a quarter of an inch, and brush very lightly over with white of egg. Place the layers on top of each other; brush both sides over with melted chocolate, and sprinkle with the cocoanut.

When dry, cut into small fancy shapes.

LEMON CREAMS

½ lb. (1 cup) confectioners' sugar
Pinch cream of tartar
Lemon-juice
Lemon extract
Few drops yellow color
Candied lemon peel, crystallized violets, rose leaves, or mint leaves

Sift the sugar into a basin, add the cream of tartar, and enough strained lemon-juice to make it the consistency of a stiff paste, and color it a pale yellow. Sift some confectioners' sugar on a marble slab or baking-board; dust the hands with sugar, and knead a few drops of lemon extract into the cream. Roll out to a quarter of an inch in thickness, and cut out as many sweets as possible; gather the remainder together, roll out again, and cut out till all the mixture is used. Decorate with a thin strip of candied lemon peel dipped in hot water to make it pliable, and press

down the center of the sweet. Or press into the sweets a crystallized violet, rose leaf, or mint leaf.

Orange creams are prepared as above, using orange juice, orange coloring, and candied orange peel instead of lemon peel.

Fig creams are prepared as follows: Cut some figs into neat pieces, roll out some of the flavored cream, place the strips on it, press the cream round, and roll until the fig is not visible. Cut into inch lengths and set on waxed paper to dry.

NEAPOLITAN SQUARES

1 lb. (2 cups) confectioners' sugar
2 tablespoonfuls rich cream
Pinch cream of tartar
Colors
Flavors

Sift the sugar into a basin, add the cream of tartar, and sift again; then add the cream and make into a stiff paste. Leave for two hours before molding.

Dust a baking-board with sifted confectioners' sugar, then place on the paste and flavor with vanilla extract, kneading it in well.

Divide into five portions; leave one portion white, and color the remaining portions pink, yellow, green, and violet. Roll out each portion the same shape. Place one on top of the other.

Pass the rolling-pin lightly over to make the layers adhere to each other; cut in half-inch squares with a sharp knife. Place on waxed paper to dry.

Do not touch them until they are firm. Serve in paper cases.

NEUFCHÂTEL AND PISTACHIO CREAMS

2 Neufchâtel cheeses
3 tablespoonfuls powdered salted pistachio nuts
A few salted almonds
½ teaspoonful of salt
⅛ teaspoonful white pepper
Few grains paprika
2 tablespoonfuls thick sweet cream

Mash the cheeses with the cream, then add the salt, pepper, and paprika. Form into flat bonbons and press a salted almond on each side. Roll the edges in the pistachio nuts and chill.

Serve in paper cases.

PEPPERMINT CREAMS

1 white of egg
Confectioners' sugar
Peppermint extract
Little Royal icing

Break the white of egg into a basin, and add a few drops of peppermint extract—the quantity will depend on the strength of flavor liked.

Stir into this sifted confectioners' sugar, adding it gradually until the mixture can easily be molded.

Then either form it into small balls and flatten these into round lozenge shapes, or roll it out with a rolling-pin and stamp it into rounds with a small cutter.

Place the lozenges on waxed paper on a sieve and leave them to dry. Decorate with Royal icing.

POTATO AND FRUIT CANDY

½ pint (1 cup) mashed potatoes
¼ lb. (1 cup) chopped candied pineapple
¼ lb. (1 cup) chopped preserved cherries
¼ lb. (1 cup) chopped nut meats
Pulverized sugar
1 tablespoonful vanilla extract
1 teaspoonful pineapple extract
½ teaspoonful almond extract

Put the potatoes into a large basin, and gradually add one cupful of sugar. When the mixture begins to stiffen, add the pineapple, cherries, nuts, and extracts, and knead in sugar until it is so stiff that no more can be added. Place in a buttered tin, and set it in a cool place for twenty-four hours. Then turn out and cut in slices.

Some of this candy may be cut in squares and dipped into melted bitter chocolate, and a nut meat may be pressed into the top of each.

The squares may be dipped in melted flavored fondant and rolled in cocoanut, or dipped separately in glacé and dropped on a greased slab or tray till set.

The candy may be formed into any shape desired, and varied by the addition of dates or figs, or any flavors or colors preferred.

Place in paper cases.

TO MAKE A CHOCOLATE EGG

1 lb. (2 cups) confectioners' sugar
1 white of egg
2 teaspoonfuls vanilla extract
Melted chocolate
Water

Sift the sugar into a basin. Beat the white of egg with an equal amount of cold water; add these to the sugar; add the vanilla extract and stir until the mixture is a creamy mass. It should be so stiff that it can scarcely be stirred.

Mold with the hands into a great mass like an egg.

Melt the chocolate and roll the big egg in it until it is thoroughly coated.

Allow to become cold.

Serve in thick slices.

WALNUT CREAMS

½ lb. (1 cup) confectioners' sugar
1 white of egg
1 teaspoonful rose extract
½ lb. (2 cups) walnut or pecan-nut meats
Color

Sift the sugar into a basin, add the white of egg, the rose extract, and beat together until smooth; then knead lightly on a board sifted over with confectioners' sugar. Color one half any color preferred, or if liked, divide into three parts, and flavor each part differently. Form into a roll, and cut off half-inch pieces; roll into little balls and press firmly between two

halves of walnuts or pecan meats. Smooth the edges, and, if desired, brush the edge with white of egg and roll in colored cocoanut, colored sugar, chopped pistachio nuts, or chopped angelica.

Almond creams are made in the same way: make little balls and press between two halves of almonds, or cover one almond with the cream.

Cherries and grapes are nice wrapped in the cream, or the cherries may be done like the walnut creams. Fresh chopped cocoanut may be stirred into the cream.

Strong coffee with a few drops of brown color makes a delicious cream.

Cinnamon and wintergreen creams are made in the same way.

The cream balls, when dry, may be dipped into melted chocolate, melted fondant, or glacé. Always cut with a knife dipped in cold water.

CHOCOLATES

CHOCOLATES

"Oh! dainty and delicious"

Chocolate consists of ground cocoa-nibs containing varying proportions of the original fat or cocoa-butter, and may be had sweetened or unsweetened. The unsweetened is sometimes known as bitter chocolate. To cover centers with chocolate is one of the most interesting branches of candy making.

Centers for covering with chocolate "couterture" are made of hard and soft materials. Some of the most popular centers are nougat creams, hard nougat centers, pralinée centers, fruit centers, flavored fondant centers, marzipan centers, and liqueur centers.

Always use a good quality of chocolate covering. Take care that no steam or cold air is brought into contact with the chocolates after they are dipped, as either will seriously affect them. When the dipping chocolate is in proper order, the first piece should be dry by the time the fourth or fifth piece has been dipped. Never leave dipped chocolates exposed to the air, but pack away in boxes lined with waxed paper

as soon as they are set. Left over chocolate may be remelted, or used for centers.

TO COAT WITH CHOCOLATE NO. 1

1 lb. covering chocolate ½ oz. cocoa-butter

Break the chocolate in pieces and carefully melt it down in a small pan over hot water, stirring all the time till the chocolate is quite smooth. Be careful not to let any water splash into it.

Remove the pan from the hot water, and stir the chocolate until it is cold and set. Reheat over a gentle fire till it is thin enough to coat with, and stir it well each time before dipping a center.

Drop a center in, turn it around, then lift it out with a dipping fork and drop on a clean sheet of tin.

Decorate the top with a twisted strand of chocolate. Cocoanut, blanched almonds, glacé cherries, candied lilac, violet, mint, or rose leaves may be used for decoration. Dipped centers may be rolled in chopped roasted almonds or chopped pistachio nuts.

A little of the melted chocolate may be poured into a small paper bag and forced out on the chocolate-dipped centers.

If it runs thinly off the dipper it is too hot, in which case the coated candies will be speckled and gray looking; if too cold, they will be streaky.

The temperature of the room for dipping should be from 60° to 65° F.

TO COAT WITH CHOCOLATE NO. 2

1 lb. unsweetened chocolate
1 lb. (2 cups) sugar
2 ozs. cocoa-butter
Vanilla extract to taste

Melt the chocolate in a double boiler, add the sugar, and mix well. Melt the cocoa-butter and stir it in, adding it gradually with the vanilla extract. Dip each center in the mixture, drop on a tin sheet, decorate with nut meats or silver dragées, and leave till set.

To make chocolate marrons, use broken pieces of preserved chestnuts; pound them fine; add one part of this paste to three parts of flavored fondant, and moisten with a little condensed milk.

Mold into small balls and dry on waxed paper. Dip into melted chocolate.

CHOCOLATE ALMONDS

Almonds
Coating chocolate

Blanch the almonds, and put them on a baking tin in the oven till they are slightly browned. When the almonds are cold, dip them into melted chocolate and drop them on to a tin to harden.

The almonds are very good if they are first dipped into glacé and then into the melted chocolate.

The skins may be left on the roasted almonds before they are coated.

Candied ginger, candied pineapple, or glacé cherries may be done in the same way, but they do not need to be put into the oven.

CHOCOLATE ALMONDS AND RAISINS

½ lb. (2 cups) blanched and chopped almonds
1 lb. (4 cups) seeded raisins
Melted chocolate
½ teaspoonful almond extract
1 teaspoonful orange-flower water

Mix the nuts, raisins, almond extract, and orange-flower water together; then put them through the meat-chopper. Roll the mixture into small balls, and allow them to dry.

Dip in melted chocolate and drop on a tin sheet.

CHOCOLATE BONBONS

½ lb. vanilla-flavored fondant
4 ozs. grated chocolate

Knead the chocolate into the fondant on a slab. Form into small balls, and allow to dry on waxed paper.

Dip in melted fondant or in melted chocolate.

CHOCOLATE COCOANUT CANDY

¾ lb. (3 cups) chopped cocoanut
1 oz. (2 tablespoonfuls) butter
1 teaspoonful vanilla extract
½ teaspoonful almond extract
Pinch of salt
1½ lbs. (3 cups) brown sugar
8 tablespoonfuls golden syrup
Melted chocolate

Boil the sugar, syrup, and butter to form a soft ball when tried in cold water, or to 240° by the thermometer; add the salt and remove from the fire. Mix in the cocoanut and the extracts. Spread into a pan lined with waxed paper. Cut into small pieces before entirely cold.

When cold, dip in melted chocolate, melted flavored fondant, or glacé.

CHOCOLATE DATES

1 lb. best dates
¼ lb. unsweetened chocolate
4 ozs. (½ cup) confectioners' sugar
2 tablespoonfuls boiling water
½ teaspoonful vanilla extract

Wipe the dates, slit them lengthwise with a silver knife, but only far enough to extract the kernels without bruising the fruit.

Grate the chocolate into a small saucepan; add the sugar, boiling water, and the vanilla extract, and stir over the fire until quite smooth. The mixture must not boil.

Then put the small saucepan inside a larger one half filled with boiling water, just to keep the chocolate fluid until all the dates are filled. Take up a little of the mixture in a teaspoon, press open the date, and pour it in neatly.

When about a dozen are filled, gently press the sides together. The chocolate should just show a shiny

brown ridge in the middle of the date. Place on a board in a cool place to harden.

CHOCOLATE DELIGHTS

2 ozs. (½ cup) stoned stewed prunes
2 ozs. (½ cup) chopped pecan-nut meats
2 ozs. (½ cup) chopped preserved cherries
1 tablespoonful chopped angelica
1 teaspoonful vanilla extract
Melted chocolate
Confectioners' sugar

Put the prunes, nut meats, cherries, and angelica through a chopper. Into this mixture work confectioners' sugar until a stiff paste has been formed; then add the vanilla extract. Cut into small blocks and set away in a cool place to harden.

Dip into melted chocolate and drop on a tin sheet.

CHOCOLATE JELLY BONBONS

½ oz. (1½ heaping tablespoonfuls) powdered gelatine
1 teaspoonful orange extract
½ teaspoonful lemon extract
1 gill (½ cup) boiling water
½ pint (1 cup) apple jelly, currant jelly, or quince jelly
Melted chocolate

Melt the jelly over hot water; then add the gelatine dissolved in the boiling water and the extracts.

Strain into small bonbon molds. Turn out when firm, and when quite cold, dip into melted chocolate.

The bonbons may be dipped into flavored fondant, and then dipped into melted chocolate.

CHOCOLATE MARSHMALLOWS

4 ozs. best gum arabic
½ pint (1 cup) water
½ lb. (1 cup) sugar
3 whites of eggs
1 teaspoonful almond extract
Melted chocolate

Soak the gum arabic in the water over night; then strain into a double boiler, add the sugar, and cook until the mixture is thick.

Remove from the fire and add the almond extract and the stiffly beaten whites of the eggs.

Beat the mixture till it is stiff; then pour it into a pan which has been dusted with equal quantities of powdered sugar and corn-starch.

Dust the top over with the corn-starch mixture. Let it stand over night, then cut in rounds and dip in melted chocolate.

CHOCOLATE NOUGATINES

½ lb. (1 cup) sugar
½ lb. (1 cup) blanched almonds, or walnut meats or ground almonds
1 teaspoonful vanilla extract
1 tablespoonful honey
Melted chocolate

Chop the almonds and toast them a pale brown in the oven.

Put the honey into a saucepan and stir until dissolved; then add the sugar and allow it to melt and get quite liquid. Now add the almonds, stir over a

moderate heat until all turn a light brown color, then add the vanilla extract, and pour on a buttered slab. Roll out thin and cut into squares. Allow to dry on waxed paper and dip in melted chocolate when quite firm.

Another method is to put three pounds of sugar into a dry, clean saucepan, and melt over the fire, without using any water.

When dissolved, add as much chopped nuts as the batch will take up. Pour out on an oiled slab and roll out thin; it may be cut in oblong pieces and coated with chocolate, or broken fine and mixed with the chocolate and dropped on a tin.

CHOCOLATE PEANUT BARS

1 lb. (2 cups) sugar
½ pint (1 cup) milk
3 tablespoonfuls peanut butter
1 teaspoonful vanilla extract
Melted chocolate

Put the sugar, milk, and peanut butter into a saucepan, and boil, stirring constantly until the syrup reaches 240°, or forms a soft ball when tried in cold water.

Remove from the fire and add the vanilla extract; then beat until it begins to harden. Pour into a buttered tin, or between buttered candy bars. When cold, cover with melted chocolate, and when firm, cut into bars.

CHOCOLATE POPCORN BARS

2 quarts (8 cups) popped corn
1 lb. (2 cups) sugar
1 gill (½ cup) water
Pinch cream of tartar
1 teaspoonful vanilla extract
½ teaspoonful almond extract
Melted chocolate

Boil the sugar, water, and cream of tartar until the mixture reaches 260° or forms a hard ball when dropped in cold water; then add the flavors. Pour part of this syrup over the popcorn, and let the remainder stand in a warm place.

Form into small popcorn balls, and dip them into the remaining syrup one at a time. Lay on waxed paper to firm; then dip into melted sweetened chocolate.

Before popping corn hold the popper containing the kernels under cold running water, allowing the water to wet it thoroughly. Shake it well and set on the back of the range or in the oven for a few minutes to steam, then pop.

CHOCOLATE PRALINES

½ lb. (2 cups) almonds
10 ozs. lump-sugar
Coating chocolate

Blanch and shred the almonds, then slightly brown them in the oven.

Rinse a saucepan out with cold water, put the sugar

into it, and melt it slowly; then boil it until it is a golden-brown color. Pour it into an oiled platter or on a buttered slab, and leave it until cold.

Pound the sugar, then pound the almonds. Mix them together until they can be formed into small shapes. Melt the chocolate in a double boiler; dip each praline into it, and place on waxed paper to dry.

CHOCOLATE RAISIN BALLS

Seedless raisins
Melted chocolate
Sugar
Honey

Put the raisins through a fine meat-chopper, then weigh, and, taking a scant cupful of their weight in sugar, work into a paste with a little honey.

Roll into balls and allow to harden; then dip in melted chocolate.

CHOCOLATE ROCKS

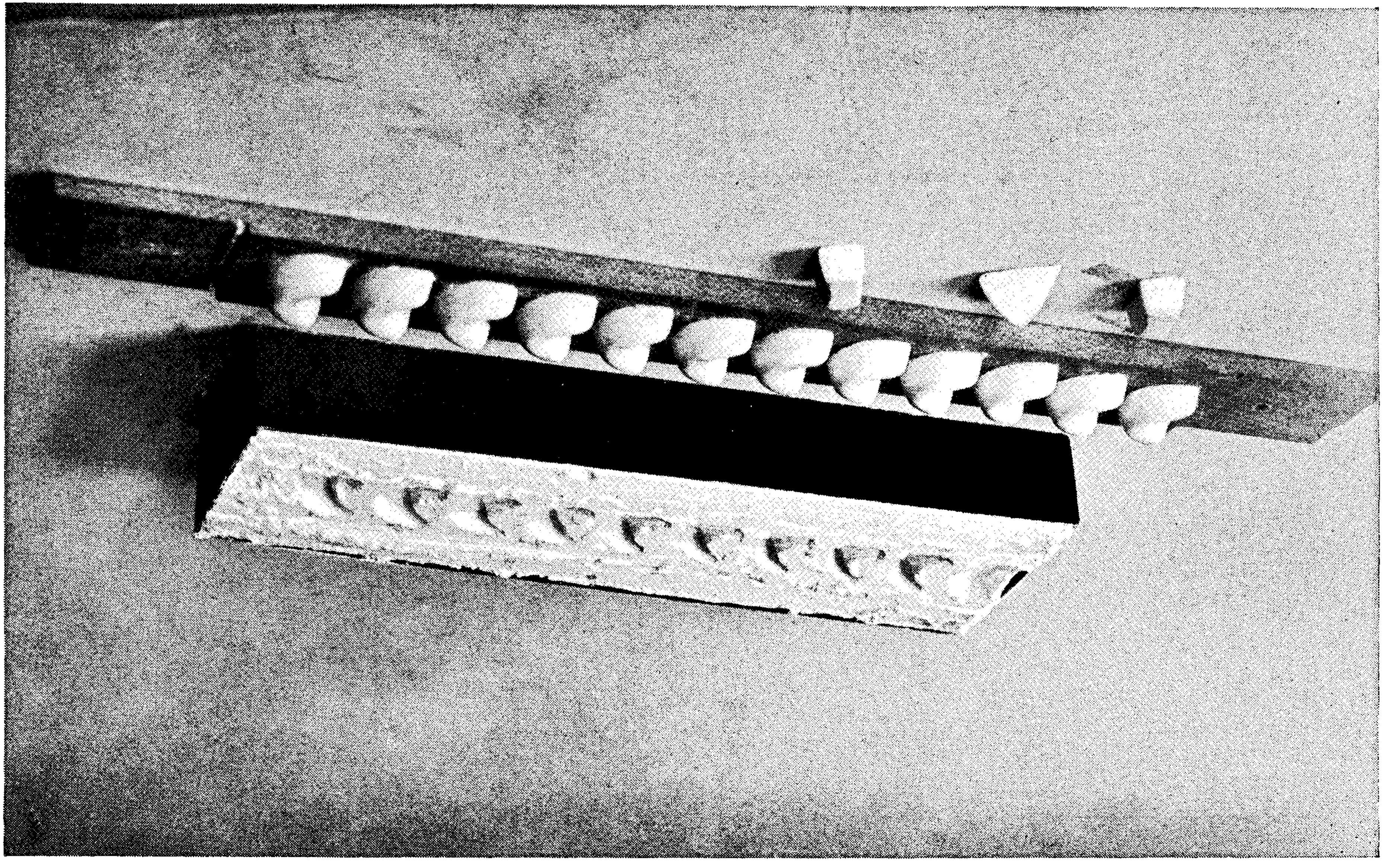
5 ozs. sweet chocolate
½ pint (1 cup) thick cream
2 tablespoonfuls hot sugar syrup
1 teaspoonful vanilla extract
1 oz. unsweetened chocolate
½ teaspoonful almond extract
1 lb. sweet grated chocolate
½ oz. melted cocoa-butter
½ teaspoonful rose extract

Melt the grated chocolate over hot water to a smooth paste. Remove it from the hot water, beat for a few minutes, adding gradually the rose extract and the melted cocoa-butter. Stir occasionally until

quite cold; then rub through a wire sieve on white paper underneath.

Put the sweet chocolate and the unsweetened chocolate into a saucepan, and melt the mixture to a smooth paste; then add the cream, hot syrup, the extracts, and stir over the fire until well mixed. Remove from the fire, and beat until the mixture becomes cold and a lighter color. Mold it into round centers; then roll them in the sieved chocolate.

Serve in paper cases.



HOW TO PREPARE AND USE FONDANT

HOW TO PREPARE AND USE FONDANT

"There is none more sweet"

Fondant bonbons are candies which are much liked, and can be manufactured very easily by the amateur. These candies are made from a pâte of soft consistency, which is called fondant, and is not expensive to make.

As the name "fondant" implies, sweets of this class literally "melt" in the mouth.

This fondant is used extensively by confectioners the world over, as it is the base of all the cream candies and the combinations that can be made with it are surprising.

TO MAKE FONDANTS

3 lbs. (6 cups) sugar
1 pint (2 cups) water
1 tablespoonful glucose, or
Pinch cream of tartar

Put the sugar and water into a large saucepan, set it over the fire, and stir until the sugar is thoroughly dissolved; then stop stirring. Wash down the inside of the pan to the syrup's edge with a small brush dipped in water. When the syrup first boils, add the glucose or the cream of tartar; this cuts the grain,

somewhat reduces the strength of the sugar, and helps to keep it creamy and soft. Continue the boiling without stirring until, when tested in cold water, it forms a soft ball, or registers 240° on the thermometer. Remove from the fire at once, allow to stand for four minutes, or until the air-bubbles have ceased, then pour into a large wet platter, a wet basin, or on a marble slab between candy bars. The syrup should not be deeper than one and a half inches. Set it in a cool place, and when rather more than half cold, begin to cream it with a wooden spoon or a hard-wood paddle.

Turn the sugar backward and forward, leaving no part untouched, until the whole mass becomes white and opaque.

Knead till smooth and free from lumps. Wet and wring a small towel, place it over the fondant, and allow it to remain there for at least one hour. This is called the curing process.

Remove the cloth, and knead just as you would bread dough. Keep in an air-tight jar. If left exposed to the air, it will get hard and dry. Small quantities can be taken out and flavored, then colored to form many pleasing effects.

The fondant can be colored while it is warm.

The following hints should be noted:

1. Every particle of sugar should be melted before the syrup is allowed to boil. If this precaution is

not taken, and the sugar, being partly dissolved, is allowed to boil, these crystals will not dissolve readily, and will cause the syrup to grain.

2. Glucose is used to prevent too rapid crystallization of the sugar, and as this in itself is nearly non-crystallizable, no more than a certain quantity may be boiled with the sugar. The glucose should be added after the sugar is dissolved.

3. Do not stir or move the pan after it boils or the syrup will become sugary.

4. Allow the syrup to settle and be still before creaming the mass.

5. Cream when you can comfortably bear your finger in the middle of the syrup.

6. It is easiest to color while warm.

7. Allow the fondant to ripen for one hour before using it to make candies.

8. Keep in air-tight jars. The top of the jar should be covered with waxed paper, a thick clean cloth, and a plate.

9. Mold in rubber mats or in starch.

A mixture of powdered ginger, cinnamon, cloves, grated nutmeg, and a little cocoa may be kneaded into a lump of the fondant. Roll out and cut with a small cutter. Leave on waxed paper to harden.

Two ounces of unsweetened chocolate with one teaspoonful of vanilla extract may be added while creaming one pound of fondant.

Cut some fondant into small squares, and spread a little strawberry or raspberry jam on one piece, placing another over it like a sandwich. Add a pinch of powdered citric acid to the jam previously, to bring out the flavor.

Coat these with melted chocolate.

To make pineapple bonbons, roll out some flavored fondant quite thin, spread some chopped candied pineapple on the top, work it into the fondant, roll out again, and cut in strips.

Place a small piece of pineapple on each strip and allow to dry.

A very good butter fondant is made by adding three tablespoonfuls of butter during the boiling of the syrup.

A new bonbon may be made with guava marmalade. It is a stiff paste, and comes in flat wooden boxes covered with gaily colored paper.

This marmalade may be cut into squares or blocks and dipped in melted flavored fondant.

Maple-sugar creams are delicious. Grate maple-sugar and mix in quantity to suit taste with flavored fondant; make the mixture into any shape, and dry on waxed paper. Dip in melted fondant.

To make cocoanut balls: Take one cupful of vanilla fondant and work into it as much chopped or shredded cocoanut as it will take and still admit of being molded. Roll in balls, and lay them on waxed paper to dry

before dipping them in melted fondant. Roll in chopped cocoanut. The fondant may be colored if desired. The balls may be crystallized.

To make walnut creams: Mold pieces of flavored fondant into balls about an inch in diameter. Lay on waxed paper and press an English-walnut meat on the top of each. These balls are very delicious made with pink and maple fondant.

To make fruit fondant: Take one pound of unflavored fondant and knead into it some stoned raisins, chopped dates, chopped figs, chopped angelica, quartered glacé cherries, chopped citron peel, chopped preserved ginger, or any nice chopped candied fruits. Press into a flat cake about an inch thick, then cut it into bars, and place them on waxed paper to dry for several hours. They may be dipped into melted fondant, into melted chocolate, or into both, or they may be crystallized.

When dipped into melted fondant, they may be decorated with chopped nuts, silver dragées, tiny candies, small pieces of cherries, almonds, crystallized violets, or crystallized rose or mint leaves.

To make nut balls: Chop some nut meats, or roll them out with a rolling-pin and knead them into a piece of almond-flavored fondant, or a piece of rose-flavored marzipan.

Roll into balls and dry; then dip in melted fondant, melted chocolate, or roll them in cocoa, powdered

cinnamon, or chocolate powder. Wrap in waxed paper.

A good center is made of chopped nougat, a whole nut kernel, a piece of marzipan, a piece of fig, or a nut meat forced into a seeded raisin. A small square piece of caramel is delicious when dipped in melted fondant.

A new and delicious bonbon is made as follows: Put half a cupful of stoned and stewed prunes through a food-chopper with one cupful of preserved cherries and one cupful of pecan-nut meats.

Knead them into a piece of rose-flavored fondant. Shape into small square blocks and set in a cool place to harden. Melt some fondant in a double boiler and add a tablespoonful of hot stock syrup and enough melted bitter chocolate to make the desired color and flavor. Into this dip the squares and drop on waxed paper.

To make creamed grapes: Cut Malaga or Tokay grapes from their bunches, leaving the stems long. Dust them carefully, and be sure they are free from moisture. Hold them by the stem, and dip one at a time into some melted flavored fondant; then place on waxed paper to dry.

Pieces of pineapple and cherries may be done in the same manner.

They may be decorated with a small piece of fruit before the cream sets. Serve in paper cases.

TO SHAPE THE BONBONS

Take any quantity of the fondant; knead and work into it any flavor or color to suit the taste; break off small pieces and form or cut them out in odd or regular shapes, and stand them in rows on sheets of waxed paper.

They should stand for several hours to dry on the outside, or until they feel firm enough to handle.

Then there is the process of shaping the bonbons in starch: Fill a square wooden tray with some fine, dry corn-starch, and see that the top has a perfectly smooth surface; then with the shapes which you require (the molds are made generally of plaster) press into the starch as close together as possible. Now warm a quantity of fondant in a saucepan, and color and flavor according to taste, all the time stirring it with a wooden spoon. If too thick, a little stock syrup can be added, when the fondant is hot; then fill up the shapes which are in the starch and let stand until cold. When cold, take the fondants out and brush them, removing all starch which may be on the candy.

The fondant may be melted and run into rubber mats. Prepare the fondant by warming a quantity in a small saucepan over the stove in a shallow pan of boiling water. Stir with a wooden spoon until it melts to the consistency of thick cream. If too firm

to run smooth readily, reduce the consistency by adding a few drops of hot water or stock syrup.

The fondant must not simmer or boil. When melted, pour into the rubber mat, or pour the fondant into a paper icing bag, and then force it into the impressions in the mat. It will set in a few minutes, and when cold, turns out in pretty shapes. The impressions can be half filled with one color, then filled up with another color.

The fondant may be put into the impressions with a funnel and a funnel dropper.

BUTTER FONDANT

1½ lbs. (3 cups) sugar
½ pint (1 cup) milk
1 teaspoonful glucose
1 oz. (2 tablespoonfuls) butter

Put the sugar, milk, and butter into a saucepan; when dissolved, add the glucose and boil until it registers 240° F., or when tried in cold water it forms a soft ball.

Remove from the fire and pour into a platter which has been rinsed out with cold water. When cool, beat until it creams; then knead until smooth. Keep in an air-tight jar. When wanted for use, make into balls for centers.

MAPLE FONDANT NO. 1

2 lbs. (4 cups) brown sugar
1 pint (2 cups) maple syrup
1 pint (2 cups) hot water
1 tablespoonful glucose

This fondant is cooked and tested in the same way as the white fondant, but usually requires longer beating to make it creamy. It makes delicious centers, which must be allowed to dry before they are crystallized, or dipped in melted fondant, in melted chocolate, or glacé.

MAPLE FONDANT NO. 2

1 lb. (2 cups) crushed maple-sugar
1 lb. (2 cups) granulated sugar
1 pint (2 cups) boiling water
1 tablespoonful glucose, or
Pinch cream of tartar

This fondant is cooked and tested in the same way as the above recipe.

MAPLE-NUT CREAMS

Pour melted maple fondant to the depth of an inch into a shallow, well-buttered pan; cover with a layer of chopped nuts or chopped dried fruits, or both mixed, and add another layer of the fondant which has been colored to taste. When cool, mark off into neat squares with a wet knife, and when cold and firm, turn it out.

One kind of nut, or several kinds mixed, may be used, or chopped cocoanut and different fruits, such as figs, candied angelica, orange, lemon, citron, cherries, or dates.

BURNT ALMOND BONBONS

1 lb. (2 cups) flavored fondant
½ lb. (1 cup) ground almonds
½ lb. (1 cup) blanched almonds

Brown and chop the almonds. Melt the fondant and add the browned almonds and the ground almonds. Stir well, and pour on a buttered slab. Roll small portions in strips, and then cut the strips into small cushions. Put on waxed paper to dry.

Coat with melted fondant, melted chocolate, or glacé.

CAKE FONDANT BONBONS

2 ozs. (¼ cup) sugar
½ lb. (½ cup) butter
½ lb. (2 cups) flour
1 teaspoonful orange extract
Fondant

Knead the butter and sugar together; then gradually knead in the flour. Make into a neat round cake, prick all over the top with a fork, lay on a papered tin, and bake in a moderate oven for three-quarters of an hour. Cool and crush with a rolling-pin. Keep in a covered tin.

When wanted, stir a little into some melted fondant flavored with the orange extract. Drop in spoonfuls on waxed paper.

Decorate with small pieces of chopped angelica or chopped nuts.

KUMQUAT BONBONS

12 kumquats
½ pint (1 cup) fondant
Few drops yellow color
Paper cases

Cut a top slice from each kumquat. Remove the pulp carefully, squeeze the juice in with the fondant, then stir and melt them in a double boiler. Add the yellow color, and divide the mixture into the kumquat skins.

Serve in the paper cases.

MARASCHINO BONBONS

½ pint (1 cup) maraschino liqueur
Confectioners' sugar
½ pint (1 cup) water
Orange-flavored fondant
½ lb. best gum arabic
Maraschino cherries

Soak the gum over night in the water. Melt it and strain it through a piece of fine muslin; then add the maraschino, and sufficient sifted confectioners' sugar to make it stiff enough to roll into small balls. Press a cherry, cut in halves, on each side of the balls. Dry on waxed paper, and dip each ball into melted, orange-flavored fondant. Set aside to dry.

ORANGE AND CHERRY BONBONS

½ lb. (1 cup) dried cherries
½ pint (1 cup) strained orange-juice
½ pint (1 cup) fondant
Paper cases

Soak the cherries in the orange-juice for twelve hours and drain them at the end of this time on a sieve. Melt the fondant in a double boiler, stirring all the time; then add a few drops of orange-juice. Dip the cherries in this, one at a time, coating them well, and lifting them out with a candy-dipper or fork.

Place them to dry on an oiled dish or paper. When set, place each cherry in a small paper case.

PEACH BONBONS

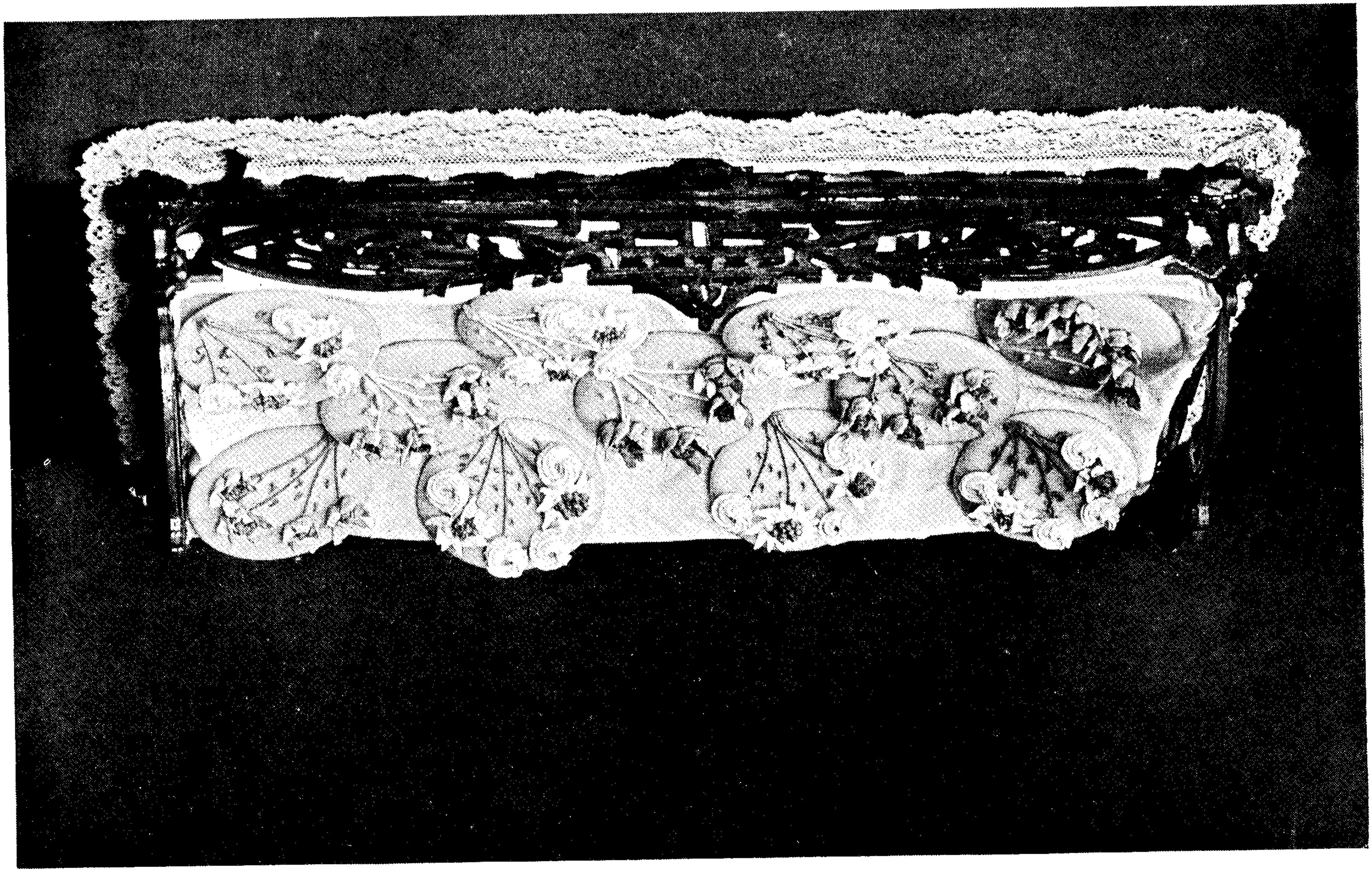
Peach marmalade
Confectioners' sugar
Flavored fondant
Brazil-nut meats

Spread a thin layer of peach marmalade out to dry for several days. Then knead into it confectioners' sugar until stiff enough to handle. Coat Brazil-nut meats with this paste, and when firm, dip into melted, flavored fondant. Decorate the tops with crystallized violets, rose leaves, or mint leaves.

PEPPERMINT CREAMS

Fondant
A little stock syrup
Oil or peppermint extract to taste

Melt the fondant in the usual way, adding a very little stock syrup, and peppermint to taste. Pour into small rings set on waxed paper on a board, or pour into paper icing bags and force into the rings. When perfectly cold, turn out and place on a sieve



covered with waxed paper to dry. The cream may be dropped with a fork in rough heaps on waxed paper.

Wintergreen creams may be made in the same way by adding wintergreen extract and a few drops of red color.

The creams may be crystallized or dipped in melted chocolate.

RIBBON CREAMS

1 lb. fondant
Rose extract to taste
Red color
Vanilla extract to taste
Grated chocolate to taste
Pistachio extract to taste
Green color
Almond extract to taste
A few chopped pistachio nuts

Work the fondant until it is soft; then divide it into four pieces. Leave one part white and flavor it with the almond extract; to another add the pistachio extract, green color, and chopped pistachio nuts; to the third add the rose extract and the red color, and to the fourth add the grated chocolate and vanilla extract.

Now make the chocolate portion smooth, and roll it out into a square cake half an inch thick. Take the white portion, and after working it well, roll it out the same size and lay it upon the chocolate cream. Mix the green portion, roll it, and lay it upon the white layer; then take the red cream, roll it, and lay upon the green layer. Press together gently with a rolling-

pin. Trim the edges and set in a cool place for one hour to harden. Cut the creams into squares, diamonds, or strips, and lay on waxed paper for three hours to firm. The creams may be crystallized.

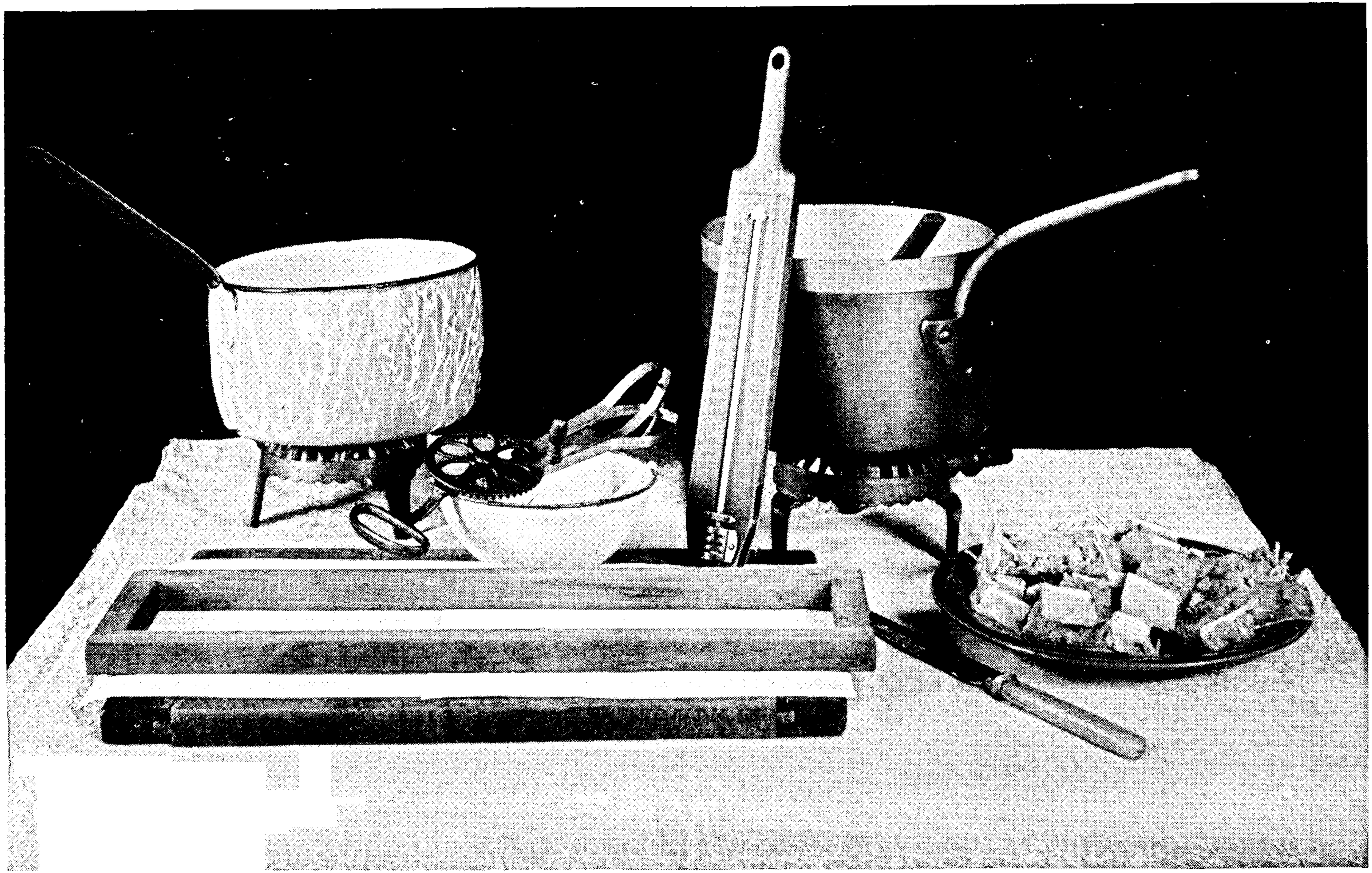
VIOLET COCOANUT BONBONS

1 lb. (2 cups) light-brown sugar
2 heaping tablespoonfuls fondant
1½ gills (¾ cup) cream
½ teaspoonful almond extract
Few drops violet color
½ lb. (1 cup) desiccated cocoanut
2 tablespoonfuls glucose
Candied violets

Dissolve the sugar in the cream slowly, stir in the glucose, and let it boil gently to 230°. Remove the pan from the fire, and let it stand for two minutes. Add the almond extract, the violet color, and the fondant, which should be broken in small pieces. Stir till the fondant is melted and the syrup grains a little; then mix in the cocoanut, and pour at once into a tin lined with waxed paper.

Before it is cold break up into small pieces and form them into balls. Dip them into melted and flavored fondant, and lay on waxed paper. Place a crystallized violet on the top of each.

THE MAKING OF NOUGATS



For Making Nougat

THE MAKING OF NOUGATS

"Eat thou honey, because it is good"

Nougats, when properly made, rank among the finest of the candies, and may roughly be divided into two varieties: The first consists of sugar and various kinds of nuts; sugar, glucose, and various kinds of nuts; and sugar, lemon-juice, and glucose with nuts.

The second, of which Nougat Montelimart is the best known variety, consists of sugar, glucose, honey, and various nuts, with the addition of beaten whites of eggs, flavors, and preserved fruits, such as apricots, pineapple, cherries, figs, as well as crystallized violets and rose leaves.

CARAMEL NOUGAT

1 lb. (2 cups) confectioners' sugar
½ lemon
1 teaspoonful glucose
¾ lb. (3 cups) blanched and chopped almonds

Put the sugar, lemon-juice, and glucose into a sauce-pan, and stir them over the fire until the sugar melts and changes to a light-brown color.

Remove from the fire and mix in the almonds, previously warmed.

Return to the fire and stir for a few minutes; then turn into a thickly buttered flat pan.

Put a small piece of the nougat on an oiled slab and mold it with the fingers while it is soft. It may be pressed out with a palette knife or a buttered lemon, and pressed into warm greased molds. Set aside until cold; then take a small knife and remove the nougat baskets from the molds.

They may be filled with ices, custards, candies, or whipped and sweetened cream mixed with small pieces of fresh or preserved fruits. The nougats will keep for a few days if put in a box in a dry place.

CHOCOLATE NOUGAT

1 lb. (2 cups) sugar
2 ozs. (½ cup) unsweetened chocolate
2 ozs. (4 tablespoonfuls) butter
3 ozs. (½ cup) blanched almonds
3 ozs. (½ cup) preserved cherries
1 teaspoonful glucose
½ pint (½ cup) water
1 teaspoonful almond extract
½ teaspoonful rose extract

Put the sugar into a saucepan, add the glucose, water, and butter. Dissolve and stir slowly over the fire; then remove the spoon and boil to 240°, or till the syrup forms a soft ball when tried in cold water. Pour at once into a wet basin, and when nearly cold, stir in the extracts. Melt the chocolate and add it. Stir until it sets in a firm mass. Cover with waxed

paper and a clean towel, and leave in a cool place for thirty minutes. Then knead it smooth and place it in a double boiler. Stir over the fire until it is warm enough to pour.

Mix in the cherries and the almonds, chopped, and pour into a nougat frame lined with wafer paper. Cover with wafer paper and set a board and a heavy weight on the top. Leave for five hours, then turn out and cut into strips. Wrap each one in waxed paper.

FRENCH NOUGAT

½ lb. (1 cup) candied angelica
½ lb. (1 cup) blanched and chopped almonds
1 lb. glucose
2 whites of eggs
½ pint (1 cup) water
1½ lbs. (3 cups) sugar
1 teaspoonful almond extract

Blanch the almonds and dry them in the oven. Put the glucose, sugar, and water into a saucepan and boil to 270°, or till the syrup forms a good hard ball when tested in cold water.

Beat up the whites of the eggs to a stiff froth, and gradually add the syrup, beating all the time.

As soon as the mixture begins to set, add the chopped almonds, almond extract, and the angelica cut in small pieces.

Pour at once into a nougat frame lined with wafer paper, place some wafer paper on the top, then a sheet

of white paper, a board, and a heavy weight to press it flat.

Leave it for twelve hours. Cut into strips and wrap each one in waxed paper.

MAPLE NOUGAT

1½ lbs. (3 cups) maple-sugar
½ pint (1 cup) water
4 whites of eggs
1 teaspoonful orange-flower water
½ lb. (1 cup) blanched and chopped almonds
2 ozs. (½ cup) chopped English-walnut meats
2 ozs. (½ cup) chopped angelica
2 ozs. (4 tablespoonfuls) glucose

Dissolve the maple-sugar in the water; then add the glucose and boil until it registers 250° by the thermometer, or forms a hard ball when tried in cold water. Beat up the whites of the eggs to a stiff froth, then add them to the boiling syrup, and stir until the mass is very thick; then add the orange-flower water, the angelica, and the nut meats, and stir well.

Pour into a frame lined with wafer paper; put wafer paper on the top; then put a board and weights on that.

When half cold, slip around frame with a knife, turn out, and cut into neat bars with a sharp knife.

Wrap each bar in waxed paper.

NOUGAT MONTELIMART

1 lb. and 2 ozs. lump-sugar
10 ozs. (15 tablespoonfuls) honey
2 ozs. (4 tablespoonfuls) glucose
½ lb. (1 cup) preserved chopped cherries
1¼ lbs. (5 cups) blanched and shredded almonds
½ lb. (1 cup) blanched and shredded pistachio nuts
1 tablespoonful vanilla extract
1 tablespoonful orange-flower water
1 teaspoonful rose extract
3 whites of eggs
1½ gills (¾ cup) water
Pinch cream of tartar

Warm the almonds and the pistachios and thoroughly dry them. Put the honey and glucose in a double boiler and stir over the fire till they are quite hot. Put the sugar, water, and cream of tartar into a saucepan and boil to 290°, or till it hardens when tested in cold water. Pour this over the stiffly beaten whites of the eggs, beating all the time; mix this mixture with the honey and glucose.

Stir in a double boiler until it becomes stiff; then add all the other ingredients. Pour into nougat frames which have been lined with wafer paper, cover with the same kind of paper, then place a board and a heavy weight on the top, and leave till perfectly cold. Cut into bars with a sharp knife, using a sawing motion. The knife must be kept free from sugar. Wrap each bar in waxed paper. Small pieces of this

nougat make delicious centers for chocolates or fondants.

NOUGAT WITH CHOPPED WALNUTS

¼ lb. (1 cup) chopped walnut meats
½ pint (1 cup) water
1 white of egg
1 teaspoonful almond extract
1 teaspoonful vanilla extract
½ lb. (1 cup) sugar
1 oz. (2 heaping tablespoonfuls) powdered gelatine
1 teaspoonful glucose

Put the water, gelatine, and sugar into a saucepan, and dissolve over the fire; then add the glucose and stir till boiling. Boil for eight minutes, stirring all the time.

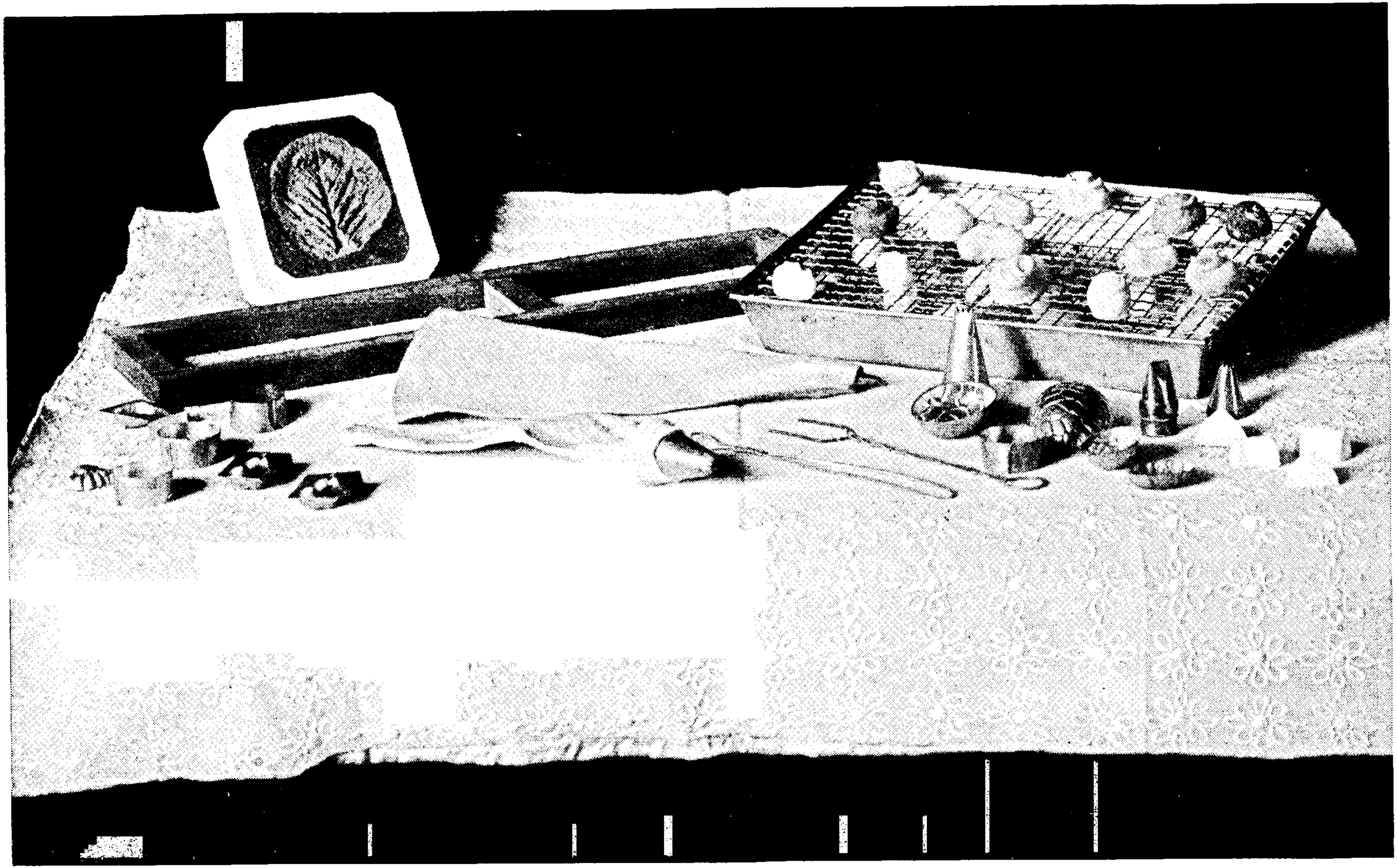
Remove from the fire, allow to cool slightly, then add the stiffly beaten white of the egg, the extracts, and the chopped walnuts.

Butter and dust a tin with a mixture of confectioners' sugar and corn-starch; pour in the mixture, and allow to get quite firm.

Cut in squares or bars and wrap each one in waxed paper.

NORWEGIAN NOUGAT

6 ozs. (1¼ cups) roasted and chopped chestnuts
10 ozs. (2½ cups) blanched and chopped almonds
3 ozs. (½ cup) chopped candied orange peel
1½ lbs. (3 cups) sugar
4 whites of eggs
½ teaspoonful almond extract



Nougat Frame, Crystallizing Tray, Decorating Bags and Tubes, and Molds

Mix the chopped nuts with the peel, sugar, almond extract, and the stiffly beaten whites of the eggs. Spread it out on a sheet of wafer paper in a layer about half an inch thick, cover with a second sheet of wafer paper; press well between two sheets of tin to a solid paste, and place in a very slow oven for one and a half hours.

Cool and cut in bars. These may be dipped into melted fondant or melted chocolate.

NOUGAT PASTE

½ lb. (1 cup) sugar
2 tablespoonfuls lemon-juice
8 ozs. (2 cups) baked shredded almonds

Put the sugar and the lemon-juice into a saucepan; allow to boil till a golden color; then add the almonds and stir until it boils again. Pour at once on a buttered slab. Roll out thin and break into small pieces. This makes a nice center for fondant or for melted chocolate; it may also be dipped into glacé, or it may be used to line oiled molds. Keep in an air-tight box if not to be used at once.

POPCORN NOUGAT

1 lb. (2 cups) sugar
4 tablespoonfuls water
½ teaspoonful lemon extract
½ teaspoonful almond extract
½ lb. (1 cup) popcorn

Melt the sugar and water over a moderate fire, stirring constantly; add the popcorn and cook for five minutes; then remove from the fire, add the flavorings, and pour the mixture into a well-buttered shallow pan, and place in a slightly warm oven until browned. When cooked sufficiently, turn out and cut into small squares. Wrap in waxed paper.

THE MAKING OF MARZIPANS

THE MAKING OF MARZIPANS

"Good, thou, save me a piece of Marchpane"

Marzipan is a confection that has been made in Europe for centuries. The name, translated literally, means almond-bread.

In old English manuals of cookery it is spelled marchpane and marshpein. Hundreds of small objects can be made with marzipan for Christmas, Easter, and general use.

UNBOILED MARZIPAN

½ lb. (2 cups) ground almonds
½ lb. (½ cup) confectioners sugar
½ lb. (½ cup) granulated sugar
2 whites of eggs
Flavors to taste
Colors to taste

Sift the sugars together, then add the almonds, and mix well.

Beat up the whites of the eggs to a light froth, and add to the sugars and almonds with extract and color to taste. Knead until quite smooth. If too soft, add a little more sugar. It should be a stiff paste. Allow to stand for a few hours, then press

small pieces of it into molds or make into dainty shapes. It may be rolled out and cut with small cutters. This marzipan does not keep for any length of time.

MARZIPAN—ANOTHER METHOD

½ lb. (2 cups) ground almonds
1 lb. lump-sugar
1 tablespoonful glucose
1 gill (½ cup) water
1 teaspoonful almond extract
A little confectioners' sugar

Dissolve the lump-sugar in the water; then add the glucose and boil to 245°; then pour over the almonds, almond extract, and mix well with a wooden spoon until it is creamy. Turn out on a board and knead with a little sifted confectioners' sugar until it is smooth.

SIMPLE MARZIPAN

1½ lbs. (3 cups) sugar
1¼ lbs. (5 cups) ground almonds
½ pint (1 cup) water
Colors to taste
Flavors to taste

Dissolve the sugar and water in a saucepan, add the almonds, and stir and cook till the mass will not adhere to the pan.

It is then sufficiently cooked. Turn out on to a clean marble slab and knead for a few minutes. Color or flavor should be added while it is warm.

CURRANT MARZIPAN

2 ozs. (4 tablespoonfuls) currants
1 white of egg
3 ozs. (¾ cup) ground almonds
4 ozs. (⅔ cup) confectioners' sugar
½ teaspoonful rose extract
½ teaspoonful almond extract
Few drops red color

Beat the white of egg until stiff; then sift in the confectioners' sugar, add the almonds, currants, extracts, and coloring, mix well, and roll out half an inch thick.

Cut into bars, squares, or diamonds. The currants should be well cleaned and dried.

RICH MARZIPAN

1 lb. lump-sugar
¾ lb. (3 cups) ground almonds
2 whites of eggs, or 2 yolks of eggs
1 gill (½ cup) water
1 tablespoonful glucose
1 lb. fondant

Dissolve the sugar in the water; then add the glucose and boil to 240°, or until it forms a soft ball when tested in cold water.

Remove the pan from the fire and stir in the almonds. The paste should be fairly stiff. When slightly cool, add the beaten whites or beaten yolks of eggs; then stir and cook gently till the mixture

leaves the sides of the pan. Turn out on a board or slab and knead to a smooth paste. Leave in a cool place on waxed paper for twenty-four hours. Then divide the paste into three parts, and mix with each a third of the fondant. Knead till smooth and set away in a cool place.

This marzipan may be molded into any shape required, and centers made of it for fruits, bonbons, and chocolates are much appreciated. If the paste gets too stiff at any time, knead a few drops of stock syrup into it. Color and flavor to taste. This almond paste will keep in good condition for some time if kept covered with waxed paper in a cool place.

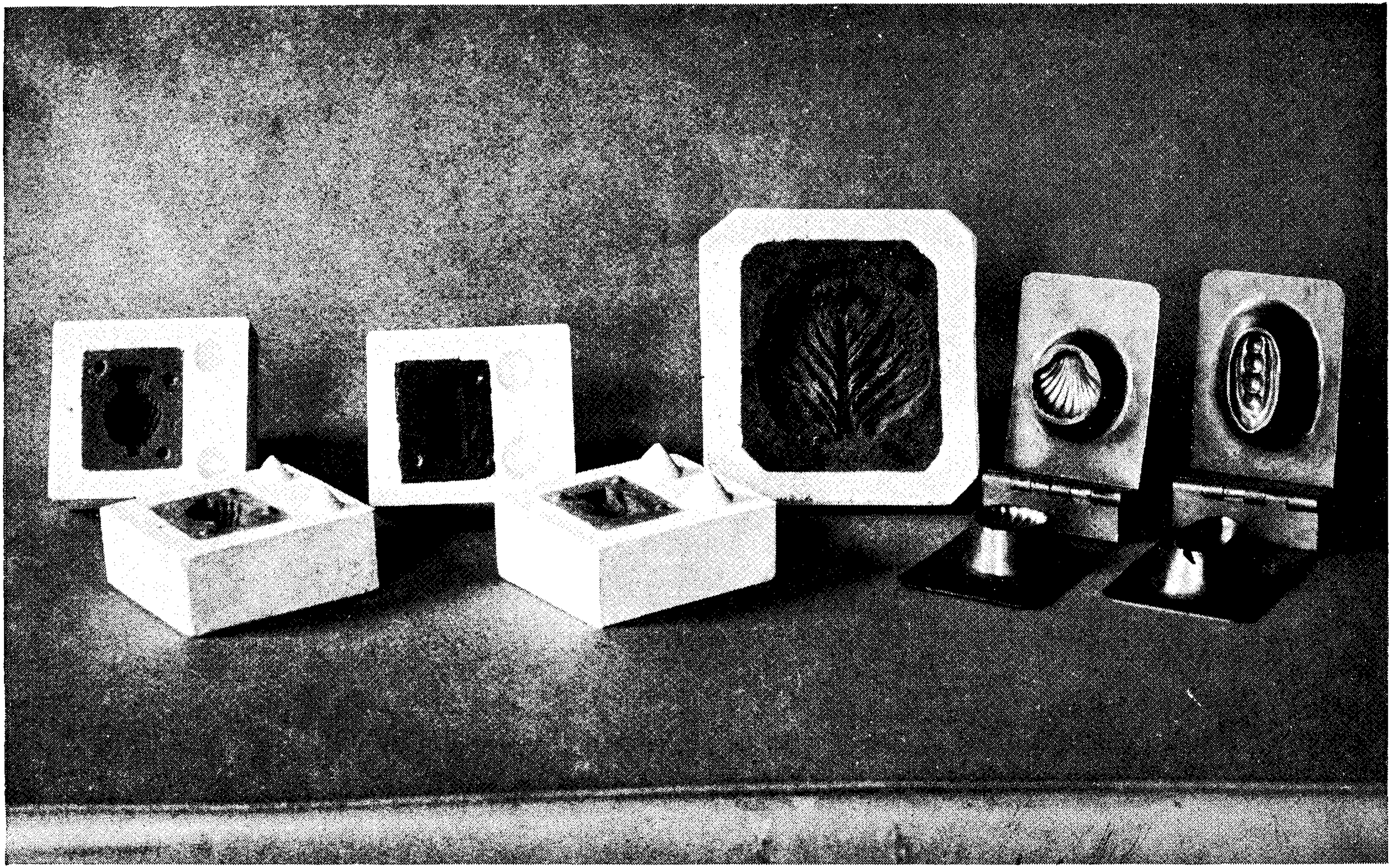
A DELICIOUS MARZIPAN

1 lb. (4 cups) ground almonds
1¼ lbs. flavored fondant
2 lbs. lump-sugar
1 pint (2 cups) water
1 tablespoonful glucose
Flavors to taste
Color to taste

Rub the almonds into the fondant with a wooden spoon.

Put the sugar and water into a saucepan, and dissolve them slowly over the fire; then add the glucose and boil, without stirring, to 250°, or till it forms a hard ball when tested in cold water; then add it quickly to the fondant and almond mixture.

Stir until it begins to harden, and turn it out on to



a board or a slab and knead it until it is smooth. Color and flavor it while it is warm. This marzipan keeps well if wrapped first in waxed paper, then in a clean cloth, and shut up in an air-tight box.

If too hard when wanted, add a few drops of stock syrup or lukewarm water and mix well.

Glacé cherries may be stuffed with neat little balls of the almond paste. Dainty bars may be made by rolling out a piece of colored marzipan, then laying a layer of white, flavored fondant on it, and finishing off with a layer of marzipan. Cut into neat bars. These bars may be covered with chocolate frosting and dotted with Royal icing to represent dominoes.

Form some balls of uncolored marzipan into the shape of small potatoes; form the eyes of the potatoes with a small skewer, and roll in powdered chocolate, cocoa, or cinnamon. Or take two colored pieces of marzipan. roll them lightly between the palms of the hands, and the colors will blend, making a harlequin ball. Remnants of marzipan can be made into centers for fondants or chocolates. Walnuts, chestnuts, chickens, eggs, carrots, ripe strawberries with green paper hulls, pink and yellow roses, peas in the pod, bananas, radishes, mushrooms, and many other things may be made with the marzipan. The marzipan may be flavored with strong coffee or coffee extract and rolled in small balls with a half walnut meat pressed on each side. When dry, they may be dipped into

glacé, melted fondant, or melted chocolate. Or they may be dipped in beaten white of egg and rolled in granulated chocolate, colored sugar, colored cocoanut, or in brilliantine.

Marzipan rings are made as follows: Roll out some marzipan in long strips one-third of an inch in diameter; put several of these strips together side by side, and after cutting them a little aslant in pieces four inches long, form them in rings, joining the ends neatly together. When all the paste has been disposed of in this manner, put the rings on waxed paper on a sieve. Make a little Royal icing, and flavor it with lemon-jucie. Glaze the tops of the rings with this mixture, allow to dry, then place them on a baking tin covered with sheets of white paper, and put them in a very cool oven for fifteen minutes. When cold, carefully remove them from the paper with the thin blade of a knife.

Marzipan squares are made as follows: Take four pieces of marzipan, one white, flavored with rose and almond extract, one brown, flavored with coffee extract, one red, flavored with raspberry extract, and one yellow, flavored with lemon extract. Roll out each piece the same shape and to one-third of an inch thick. Take the brown piece, brush it over lightly with stock syrup, lay the white piece on it, brush it over with syrup, lay the red piece on the white, brush it over with syrup, then lay on the yellow

piece. Roll out lightly so as to join the layers. Now brush over the top layer with the syrup, and place a piece of wafer paper on it.

Turn the marzipan completely over, brush the brown layer with the syrup, and cover with a piece of wafer paper.

When dry, cut into neat squares and place in paper cases.

To make marzipan kisses: Roll some marzipan in round and oval shapes and lay them on waxed paper to dry.

Sprinkle colored sugars, such as pink, red, green, orange, and yellow, on to pieces of paper. Dip each piece of marzipan into glacé, then roll in any of the colored sugars.

Dry and serve in paper cases.

To make marzipan filberts: Mix equal quantities of ground almonds and sifted confectioners' sugar; then add a little almond extract, a few drops of green color, and enough white of egg to bind. Knead well, then roll out thin and cut out with a star-cutter.

Blanch some almonds and pistachios, dry them in the oven, put them in the stars of paste, three together, and draw up the corners of the paste on the nuts.

To make marzipan violet balls: Beat the whites of two eggs to a stiff froth, add a quarter of a pound of cooked marzipan, one teaspoonful of vanilla ex-

tract, and enough powdered sugar to make a stiff paste.

Knead on a slab with a little confectioners' sugar, then form into small balls, and dip into the stiffly beaten white of an egg.

Roll in crushed candied violets.

To stuff prunes with marzipan: Stone some best prunes and fill them with pieces of marzipan. Dissolve two cupfuls of sugar with half a cupful of water, then add a pinch of cream of tartar, and boil to 290°. Dip the prunes in the syrup, then roll them in chopped cocoanut or chopped pistachio nuts.

HOW TO GLACÉ FRUITS AND NUTS

HOW TO GLACÉ FRUITS AND NUTS

"'Tis hot, it smokes"

Fruits and nuts that are to be glacéd must be perfectly dry, as moisture is fatal to the process. On this account berries and the more juicy fruits cannot be glacéd. Candied violets, candied lilacs, candied mint and rose leaves, are also more difficult to prepare, while nuts are the easiest of all. Walnuts, almonds, peanuts, Brazil nuts, pecan nuts, and the large chestnuts are those most generally used. Almonds must be blanched as well as shelled, then thoroughly dried in a cool oven. Peanuts must be shelled, and the kernels of English walnuts separated into halves.

Pieces of marzipan, oranges, kumquats, cherries, grapes with a bit of the stems left on, prunes, figs, and candied peels are all easy to glacé. With the nuts and fruits all in readiness, make a syrup, using two cupfuls of sugar to one cupful of water. Stir until the sugar is dissolved, add a pinch of cream of tartar, and do not stir again or shake the saucepan, but boil to 290°, or till brittle when tested in cold water.

Dip each fruit or nut, one at a time, into the hot syrup, taking care to have it completely covered; then lay on buttered tins to dry. Set in a cool place to harden. If the first dipping is not successful, repeat the operation. Place each one in a paper case and keep in an air-tight box.

Maple glacéd nuts and fruits are made as follows: Put half a pint of maple syrup into a saucepan and boil until it forms a hard ball when tested in cold water, or till it registers 252° on the thermometer. Remove from the fire and place over hot water. Drop the fruits or nuts into it, let them remain until well coated, then remove carefully and drop on buttered plates to harden. Be careful not to stir.

MARRONS GLACÉS

1 quart chestnuts
Syrup
Glucose
Cream of tartar

Remove the outer skins from the chestnuts, then cover with lukewarm water, and boil gently till soft. The time depends upon the kind of chestnut. Drain them carefully. Make a syrup with one pound of sugar and half a cupful of water. Bring to boiling-point, then add one teaspoonful of glucose, and boil until it threads. Cool and pour over the nuts and leave for thirty-six hours in a warm place.

Lift out the nuts and drain them. Now make another syrup with one pound of sugar, half a cupful

of water, and a pinch of cream of tartar. Boil quickly to 250°, remove from the fire, put the nuts in carefully, and just bring to boiling-point. Stir the syrup very gently and lift out the nuts and drain them. When dry, they are ready to glacé.

Make another syrup with one pound of sugar, one cupful of water, and one teaspoonful of glucose. Dissolve and boil to 235°.

Remove from the fire, drop in the chestnuts, then return to the fire and allow the syrup to boil up just once over the nuts. Remove from the fire and grain the syrup slightly by stirring it with a wooden spoon. Remove the chestnuts quickly and place them on a greased tin.

Serve the marrons in paper cases.

Another method is as follows: Remove the outer shell and the inner skin and soak the chestnuts in water over night. If a small piece of citric acid or a little lemon-juice is added to the water, it makes the nuts less liable to break in the handling. In the morning, drain the nuts and simmer them in water until tender.

Allow two cupfuls of sugar and two cupfuls of water to each pint of nuts. Boil the sugar and water together for twenty minutes, then drop in the nuts and let them simmer for ten minutes. Set away and let stand over night. Next day drain off the syrup and boil for ten minutes; drop in the nuts and let come

just to boiling-point; set away for another twenty-four hours. Repeat the process of boiling the syrup, heating the nuts, and cooling for twenty-four hours. Drain the nuts from the syrup and spread them on buttered plates. Dry in a very cool oven or in the sun.

Boil the syrup until very thick, and pour over the nuts, a little at a time, until all is used. Keep in bottles.

To make marron déguisés, remove skins from chestnuts in the ordinary way and keep whole as possible; then press to flatten them.

Spread some of the nuts thickly with quince or apricot marmalade, and press the remaining nuts on the top.

They may be dipped in glacé, melted fondant, or melted chocolate.

CANDIED CITRON PEEL

Citron melons
Small lump of alum
Sugar
Water

Gather the melons when they are green and only half grown. Let them remain in a strong brine for one week; then soak in fresh water for one week, changing the water every day. Cut them in halves and scrape out all the seeds and any of the soft part next to the seeds. Peel off the outer thin rind or skin. Dissolve the alum in a little hot water and add suffi-

cient water to cover the melons. Boil them steadily until they are green in color and begin to be tender. Now drain, cover with fresh water, and let them remain over night. In the morning make a syrup, using one cupful of sugar and a quarter of a cupful of water to every pound of the melon rind. When it is boiled, add the rinds and cook until they are quite tender; then remove them, drain, and boil the syrup down until it is very thick.

Dry the melon rinds in the sun, and each day, as they dry, add a little syrup and turn the pieces. Continue this until all the syrup has been dried into the citron.

Pack in jars and cover.

CANDIED ORANGE PEEL

4 large oranges
Sugar
Cold water

Select oranges with a bright and thick skin. Peel them and cut the rinds into pieces of uniform size, about one inch long, by a quarter of an inch wide. Put the pieces into a saucepan, cover with cold water, and bring almost to boiling-point, but do not boil. Pour off the scalding water and repeat this process twice again. Add to the peel its own weight in granulated sugar, cover again with cold water, and boil until no syrup shows in the saucepan when it is held

follows: Boil the orange or lemon peels, changing the water frequently. Drain from the water, cover with maple syrup, and cook until it candies, stirring constantly.

CANDIED GRAPE-FRUIT PEEL

1 large grape-fruit
Sugar
Water

Wash the grape-fruit and cut the rind into pieces half an inch wide; put them into a saucepan and cover with cold water.

Bring to boiling-point and boil for five minutes. Repeat this three times. Boil them in the fourth water until they are tender, then drain and put them into a fifth water, adding one cupful of sugar to each cupful of rinds; let this boil until the liquid becomes a thick syrup.

Drain and roll in sugar.

PUBLIC LIBRARY

CANDIES WRAPPED IN WAXED PAPER AND FASTENED WITH WIRE TO ARTIFICIAL GRAPE LEAVES

ALL SORTS OF FUDGES

ALL SORTS OF FUDGES

"I am glad that my Adonis hath a sweet tooth in his head"

ALOHA FUDGE

1 lb. (2 cups) brown sugar
1½ gills (¾ cup) milk
1 oz. (2 tablespoonfuls) butter
2 ozs. unsweetened chocolate
1 teaspoonful vanilla extract
½ teaspoonful rose extract

Put the sugar, milk, butter, and chocolate into a saucepan and bring slowly to boiling-point; then boil, stirring all the time, to 240°, or until it forms a soft ball when tested in cold water.

Remove from the fire, add the extracts, and beat till creamy. Pour into buttered tins and mark into squares before it hardens.

ANGEL FOOD FUDGE

1 gill (½ cup) strained honey
1 gill (½ cup) water
2 whites of eggs
½ lb. (1 cup) blanched and chopped almonds
2 teaspoonfuls orange-flower water
1 lb. (2 cups) sugar
Pinch cream of tartar

Put the sugar, honey, and water into a saucepan and stir until dissolved; then add the cream of tartar

and boil until it registers 254° by the thermometer, or until, when tried in cold water, it forms a hard ball.

Beat the whites of the eggs to a stiff froth; then pour the boiling syrup gradually over them, beating all the time.

Continue beating until it becomes stiff; then add the orange-flower water and the almonds.

Pour into buttered tins, and when cool mark into squares.

BAKED FRUIT FUDGE

½ lb. (1 cup) sugar
1 oz. (2 tablespoonfuls) butter
1 teaspoonful lemon extract
1 teaspoonful orange extract
½ teaspoonful vanilla extract
2 eggs
2 squares melted chocolate
2 ozs. (½ cup) flour
2 ozs. (½ cup) shredded fruits

Scatter the fruit over a well-buttered tin. Cream the butter and sugar together, then add the yolks of the eggs beaten until thick, the melted chocolate, the flour, the extracts, and the stiffly beaten whites of the eggs.

Pour over the fruit and bake for half an hour in a very slow oven. Allow to become cold before cutting into neat squares. Pack in boxes between layers of waxed paper.

This candy, like fruit-cake, improves with age. The fruit may be dates, raisins, figs, pineapple,

ginger, cherries, or whatever is available. Variety may easily be secured by putting different fruits on each quarter of the pan

CARAMEL FUDGE

1½ lbs. (3 cups) sugar
½ pint (1 cup) milk
1 teaspoonful vanilla extract
1 tablespoonful chopped angelica

Caramelize one cupful of the sugar. Boil the milk and the remaining sugar, and when boiling, add the caramel sugar; stir constantly until it forms a soft ball when tried in cold water, or until it registers 240° by the thermometer; then remove from the fire, add the chopped angelica and the vanilla extract. Beat until creamy, and pour into buttered tins.

CHILDREN'S FUDGE

1 lb. (2 cups) sugar
½ pint (1 cup) sour cream
Pinch of salt
3 tablespoonfuls cocoa
1 gill (½ cup) water
½ teaspoonful ginger extract
½ lb. (1 cup) chopped nut meats
4 tablespoonfuls chopped ginger
1 oz. (2 tablespoonfuls) butter

Cook the butter, sugar, cream, and salt until it comes to a boil; then add the cocoa made into a paste with the water, and cook until it forms a soft ball when tried in cold water, or registers 240° by the thermometer. Remove from the fire, and stir in the extract, nuts, and ginger.

Beat until creamy. Pour into buttered tins, and when cool, cut into squares, cubes, or diamonds. Do not beat too long or a gloss will not form on the top.

CHOCOLATE EGG FUDGE

½ lb. (1 cup) brown sugar
½ lb. (1 cup) granulated sugar
½ pint (1 cup) cream
2 ozs. (4 tablespoonfuls) butter
1 tablespoonful golden syrup
2 squares grated unsweetened chocolate
1 teaspoonful glucose
1 white of egg
2 teaspoonfuls vanilla extract

Boil the sugars, cream, glucose, syrup, and chocolate, stirring all the time, till the mixture reaches 250°, or forms a hard ball when tried in cold water.

Remove from the fire, add the vanilla extract and the butter, and beat until slightly cooled. Now add the stiffly beaten white of egg and beat the mixture until it becomes thick and creamy.

Pour at once into a buttered tin. Mark into squares when cool.

CHOCOLATE AND NUT FUDGE

1½ lbs. (3 cups) sugar
½ pint (1 cup) milk
1½ squares chocolate
1 oz. (2 tablespoonfuls) butter
Pinch of salt
Pinch cream of tartar
½ lb. (1 cup) chopped nut meats
1 teaspoonful vanilla extract
1 teaspoonful coffee extract
1 tablespoonful chopped angelica

Boil the sugar, milk, chocolate, butter, salt, and cream of tartar until the syrup forms a soft ball when tried in cold water, or registers 240° by the thermometer. Remove from the fire and set in a cool place. When it begins to harden, place on a baking-board and knead until creamy, adding the extracts, angelica, and nut meats; then roll lengthwise and cut in slices.

COCOA FUDGE

2 ozs. (½ cup) cocoa
1¼ lbs. (2½ cups) sugar
1 teaspoonful vanilla extract
2 tablespoonfuls fondant
1 gill (½ cup) milk
1 tablespoonful glucose
1½ ozs. (3 tablespoonfuls) butter

Put the sugar, glucose, butter, cocoa, and milk into a saucepan, and stir till it boils to 240°, or until it forms a soft ball when tested in cold water.

Remove from the fire, stir in the vanilla extract and the fondant. Beat till creamy and pour into a well-buttered pan.

When firm, cut in squares or bars.

COFFEE FUDGE

1 lb. (2 cups) sugar
½ pint (1 cup) strong coffee
½ oz. (1 tablespoonful) butter
½ lb. (1 cup) broken shell-bark or pecan-nut meats
½ teaspoonful almond extract

Mix the sugar, coffee, and butter together in a saucepan and boil, stirring all the time, until the mixture

reaches 240°, or forms a soft ball when tried in cold water.

Remove from the fire, add the almond extract, and beat until it begins to stiffen. Pour over the nuts in a buttered tin.

COLLEGE FUDGE

- 1 lb. (2 cups) sugar
- ½ pint (1 cup) cream
- 1 oz. (2 tablespoonfuls) butter
- 1 teaspoonful vanilla extract
- 2 ozs. (½ cup) chopped nut meats
- 1 tablespoonful chopped candied pineapple
- 1 tablespoonful chopped preserved ginger
- 1 tablespoonful chopped preserved cherries
- 1 square melted chocolate

Put the sugar, cream, and butter into a saucepan and boil for half an hour, stirring constantly; then add the chocolate and allow to boil up again. Remove from the fire and beat till creamy; then add the vanilla extract, the fruits, and the nut meats.

Pour into buttered tins and mark into squares when half cold.

DATE FUDGE

- ½ lb. (1 cup) stoned dates
- ½ lb. (1 cup) granulated sugar
- ½ lb. (1 cup) brown sugar
- 1 gill (½ cup) cream
- 1 oz. (2 tablespoonfuls) butter
- 1 teaspoonful lemon extract
- 1 teaspoonful vanilla extract
- 1 tablespoonful glucose

Put the cream, sugars, butter, and glucose into a saucepan and cook slowly, stirring all the time, till the syrup reaches 240°, or forms a soft ball when

tried in cold water. Remove the pan from the fire, add the dates cut in small pieces, and the extracts. Stir until creamy, and pour into buttered pans. When nearly cool, cut into squares.

Fig or cocoanut fudge may be made in the same way.

Two chopped preserved or fresh peaches may be added instead of the dates.

DIVINITY FUDGE

½ lb. (1 cup) brown sugar
½ lb. (1 cup) granulated sugar
½ pint (1 cup) maple syrup
1 tablespoonful vinegar
1 teaspoonful glucose
1 teaspoonful rose extract
½ lb. (1 cup) maple-sugar
1 gill (½ cup) water
2 whites of eggs
½ lb. (1 cup) chopped walnut meats
½ lb. (1 cup) chopped pecan-nut meats
1 teaspoonful almond extract
½ pint (1 cup) water

Put the brown sugar, maple-sugar, vinegar, glucose, and water into a saucepan and boil, stirring all the time to 290°, or until it hardens when tested in cold water; remove from the fire and add the rose extract. Put the granulated sugar and the half cupful of water into another saucepan and boil to 240°, or until it forms a soft ball when tried in cold water.

Then pour gently into the stiffly beaten whites of the eggs, add the almond extract, and stir in the first boiling. Beat until it is creamy; then add the nut meats, and pour into buttered tins.

When firm, turn out and cut into squares.

FLUFFY RUFFLES FUDGE

1 lb. (2 cups) sugar
1 gill (½ cup) glucose
1 gill (½ cup) water
2 whites of eggs
½ lb. (1 cup) chopped black-walnut meats
½ teaspoonful clove extract

Mix the sugar, glucose, and water together in a saucepan and boil to 290°, or until it will crack when tested in cold water. Pour on to the beaten whites of eggs, and beat until the mixture is stiff, but not too stiff to pour.

Add the extract and the nuts, and pour into a buttered tin. Press out flat with a buttered knife.

FIG AND RAISIN FUDGE

1½ lbs. (3 cups) sugar
½ pint (1 cup) milk
1 teaspoonful orange extract
¼ lb. (1 cup) chopped figs
½ lb. (1 cup) chopped raisins
½ lb. (2 cups) chopped nut meats
1 oz. (2 tablespoonfuls) butter

Boil the sugar and milk together until it forms a soft ball when tried in cold water, or until it registers 240° by the thermometer; then add the butter, orange extract, fruits, and nut meats.

Remove from the fire, and stir until creamy; spread on buttered tins and cut into fancy shapes when cold.

HONEY CHERRY FUDGE

10 tablespoonfuls strained honey
10 tablespoonfuls cream
Pinch of salt
½ teaspoonful lemon-juice
Few preserved cherries
1 tablespoonful chopped candied citron peel

Bring the cream and the honey slowly to boiling-point; then cook for six minutes after the mixture begins to boil, or until a white line appears around the edge when the candy is stirred.

Remove at once from the fire, stir in the salt and the lemon-juice. Arrange the cherries on buttered pans, and pour the hot fudge over them.

Sprinkle over with the chopped peel.

MARSHMALLOW CHOCOLATE FUDGE

½ lb. (1 cup) marshmallows
1 lb. (2 cups) sugar
½ pint (1 cup) cream
1 oz. (2 tablespoonfuls) butter
1 teaspoonful vanilla extract
3 tablespoonfuls grated chocolate or cocoa

Put the sugar, cream, and chocolate or cocoa into a saucepan, and when boiling, add the butter. Boil until when tried in cold water it forms a soft ball, or registers 240° by the thermometer. Remove from the fire, add the vanilla extract and the marshmallows (having broken each into three pieces).

Beat until thick, and pour into a buttered pan. Cut into squares when cool.

MARSHMALLOW FUDGE

½ lb. (2 cups) marshmallows
1 lb. (2 cups) brown sugar
½ lb. (1 cup) maple-sugar
½ pint (1 cup) water
Pinch cream of tartar
1 tablespoonful chopped nut meats

Dissolve the sugars in the water, then add the cream of tartar, and boil without stirring until it registers 240°, or when tried in cold water it forms a soft ball. Remove from the fire, add the marshmallows broken into small pieces, and the nut meats.

Beat until it begins to stiffen; then pour into buttered tins.

MAPLE AND MARSHMALLOW FUDGE

½ pint (1 cup) maple syrup
1 lb. (2 cups) granulated sugar
1 gill (½ cup) cream
1 oz. (2 tablespoonfuls) butter
1 teaspoonful vanilla extract
½ teaspoonful lemon extract
Marshmallows, whole or cut

Put the maple syrup, sugar, cream, and butter into a saucepan; stir constantly over the fire to 240°, or until, when tested in cold water, it forms a soft ball.

Remove from the fire, add the extracts, and beat until it begins to granulate.

Place some fresh marshmallows on a buttered pan and cover with the mixture.

When partly cool, cut in squares.

MAPLE FUDGE

1 lb. (2 cups) grated maple-sugar
½ pint (1 cup) milk
½ lb. (2 cups) chopped walnut or pecan-nut meats
1 oz. (2 tablespoonfuls) butter
½ lb. (1 cup) granulated sugar
1 teaspoonful vanilla extract

Put the maple-sugar and the milk into a saucepan and allow the mixture just to come to boiling-point without stirring.

Into another saucepan put the granulated sugar, and stir until it is brown; then pour in the maple-sugar and the milk; add the butter and boil, stirring all the time until it forms a soft ball when tried in cold water, or reaches 240°.

Remove from the fire, add the vanilla and the extracts. Beat until it is creamy. Pour into buttered tins or between buttered candy bars. Cut in squares and wrap in waxed paper when cold.

MAPLE NUT FUDGE

½ lb. (1 cup) maple-sugar
½ lb. (1 cup) brown sugar
1 oz. (2 tablespoonfuls) butter
1½ gills (¾ cup) golden syrup
2 squares chocolate
2 ozs. (½ cup) chopped nut meats
2 ozs. (½ cup) chopped cocoanut
1½ gills (¾ cup) cream

Put the sugars, butter, syrup, chocolate, and cream into a saucepan; cook, stirring all the time, until the

syrup registers 240°, or until, when tested in cold water, it forms a soft ball.

Remove from the fire and beat until creamy; then pour into buttered tins, sprinkle the nuts over the top, and mark into squares when half cold.

NUT FUDGE

½ lb. (1 cup) brown sugar
1 gill (½ cup) milk
½ lb. (1 cup) chopped nut meats
Pinch of salt
1 teaspoonful lemon extract
Pinch cream of tartar
½ lb. (1 cup) granulated sugar
1 gill (½ cup) cream
1 square grated chocolate
1 teaspoonful vanilla extract
2 tablespoonfuls chopped cherries

Put the brown sugar and milk into a saucepan and bring to boiling-point; then add the cream of tartar, and boil until it forms a soft ball when tried in cold water. Remove from the range, add the lemon extract, salt, and nut meats, beat till creamy, and pour into a deep buttered tin.

Put the granulated sugar and cream into a saucepan, and bring to boiling-point; add the chocolate and stir until it forms a soft ball when tried in cold water, or registers 240° by the thermometer; remove from the fire, add the vanilla extract and the cherries. Beat until creamy and pour over first part.

Cool and cut into bars or cubes.

This fudge may be dipped in melted flavored fondant.

PECAN FUDGE

1 lb. (2 cups) sugar
½ pint (1 cup) water
Pinch cream of tartar
½ lb. (1 cup) chopped pecan-nut meats
1 oz. (2 tablespoonfuls) butter
3 tablespoonfuls fondant
1 teaspoonful vanilla extract

Dissolve the sugar in the water in a saucepan, add the cream of tartar, and boil until it registers 240°, or until, when tested in cold water, it forms a soft ball. Add the butter, fondant, chopped nuts, and vanilla extract. Remove from the fire, and beat until it begins to grain. Pour quickly into greased tins.

When cold, cut in squares and wrap in waxed paper.

TRILBY FUDGE

1 lb. (2 cups) sugar
1 can condensed milk
1 oz. (2 tablespoonfuls) butter
½ pint (1 cup) cream
2 teaspoonfuls golden syrup
Pinch cream of tartar
Few drops red color
1 tablespoonful chopped candied pineapple
½ teaspoonful pineapple extract

Put the butter, syrup, cream, and condensed milk into a saucepan, and dissolve over gentle heat, stirring all the time; then add the sugar and dissolve it, and finally add the cream of tartar.

Allow to boil till it forms a soft ball when tested in cold water, or registers 240° by the thermometer. Add the chopped pineapple, pineapple extract, and

the red color, and boil till it forms a hard ball when tested in cold water, or registers 252° by the thermometer. Remove the pan to the table, and stir till it begins to grain; then pour quickly into well-buttered tins, and when half cold, score with a knife into neat squares. When cold, break apart.

PEANUT BUTTER FUDGE

2 heaping tablespoonfuls peanut butter
1 gill (½ cup) milk
1 lb. (2 cups) sugar
1 teaspoonful ginger extract

Put the sugar, milk, and peanut butter into a saucepan and stir until the mixture boils for exactly five minutes; remove from the fire, add the ginger extract, and stir until it thickens.

Pour into a buttered tin and cut when cold.

If liked, shelled and chopped roasted peanuts may be sprinkled on the pan before the mixture is turned in.

PRINCESS FUDGE

½ lb. (1½ cups) sugar
1 oz. (2 tablespoonfuls) butter
3 squares of grated unsweetened chocolate
Pinch of salt
Pinch of baking soda
Pinch of powdered cinnamon
1 teaspoonful vanilla extract
½ teaspoonful lemon extract
½ pint (1 cup) milk

Put the milk, sugar, salt, soda, cinnamon, and chocolate into a saucepan; dissolve slowly, stir once, then boil gently until the syrup reaches 240°, or forms a soft

ball when tried in cold water. Remove from the fire, add the extracts and the butter, and pour quickly on to a buttered slab or platter. When perfectly cold, beat with a wooden spoon until stiff enough to hold together; flatten out with a buttered knife, and cut into bars.

RASPBERRY NUT FUDGE

½ lb. (½ cup) raspberry jam
½ teaspoonful raspberry extract
½ pint (1 cup) water
Few drops red color
Pinch cream of tartar
½ lb. (1 cup) chopped black-walnut meats
1 lb. (2 cups) sugar

Dissolve the sugar in the water over a moderate fire, then add the cream of tartar, and boil to 245°, or till it forms a firm ball when tried in cold water. Pour the syrup into a wet basin, allow to stand for eight minutes, then add the raspberry jam (which should have been rubbed through a sieve and warmed), a few drops of red color, and the raspberry extract. Beat until it begins to grain; then add the nuts, and pour at once into a buttered tin. Mark into squares when cool.

SORORITY FUDGE

2 ozs. (½ cup) butter
½ lb. (1 cup) brown sugar
½ lb. (1 cup) granulated sugar
1 gill (½ cup) cream
3 tablespoonfuls molasses
2 squares grated chocolate
1½ teaspoonfuls orange extract
4 tablespoonfuls chopped angelica

Mix the sugars, molasses, and cream in a saucepan, then add the butter, melted. Bring to a boil, and boil for three minutes, stirring rapidly. Add the chocolate, boil for five minutes, stirring quickly, then more slowly.

Remove from the fire, add the orange extract and the angelica. Stir until it thickens; then pour into buttered tins.

SOUTHERN FUDGE

1 gill (½ cup) water
1 gill (½ cup) golden syrup
½ lb. (1 cup) chopped preserved ginger
1 white of egg
2 tablespoonfuls ginger syrup
1 lb. (2 cups) confectioners' sugar

Put the golden syrup, water, ginger syrup, and sugar into a saucepan, and boil, stirring all the time, to 240°, or until, when tested in cold water, it forms a soft ball.

Then pour on to the stiffly beaten white of egg, beating all the time, and beat till creamy. Add the ginger, and pour into a buttered tin.

When cold, cut into bars.

SULTANA AND NUT FUDGE

1½ ozs. (3 tablespoonfuls) butter
½ lb. (½ cup) chopped walnut meats
½ lb. (1 cup) sultana raisins
1 teaspoonful vanilla extract
1 teaspoonful orange extract
1 gill (½ cup) milk
3 tablespoonfuls molasses
½ lb. (1½ cups) sugar
3 squares chocolate

Put the butter, molasses, chocolate, sugar, and milk into a saucepan and stir over the fire until the mixture reaches 240°, or until, when tried in cold water, it forms a soft ball. Add the chopped nuts, raisins, and extracts, and remove from the fire. Beat until creamy; pour into buttered tins, and when cool, cut in neat squares.

FUDGE WITH WHIPPED CREAM

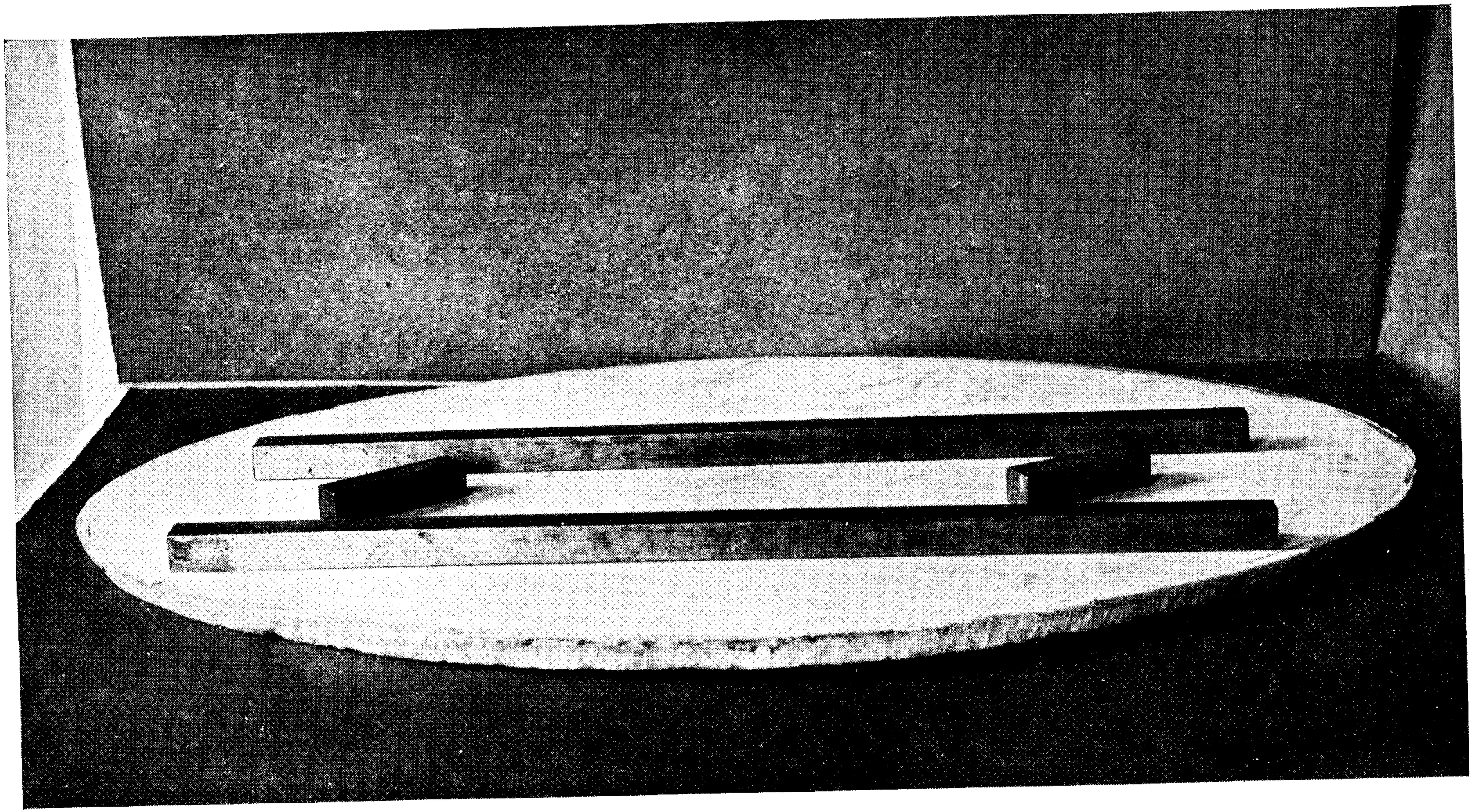
1½ lbs. (3 cups) brown sugar
½ pint (1 cup) milk
½ lb. (½ cup) butter
Pinch of salt
½ lb. (1 cup) chopped walnut meats
½ pint (1 cup) whipped cream
1 teaspoonful vanilla extract
½ square chocolate

Put the sugar into a saucepan, add the milk, butter, salt, and chocolate, and boil to 245°, or till the mixture hardens when tried in cold water. Remove the pan from the fire, and beat for three minutes with a wire egg-beater. Now add the cream and continue to beat; add the nuts and the vanilla extract.

Beat until almost cold, and pour into buttered tins to cool.

When quite cold, mark in squares.

THE NEW YORK



Marble Slab and Candy Bars

THE MAKING OF CARAMELS

THE MAKING OF CARAMELS

"One cup of sugar, one, also,
Molasses filled and one of milk,
Small spoon of butter—these, you know,
With chocolate, grated fine as silk
(Unsweetened, too, a quarter pound),
Are creamed by stirring 'round and 'round

"This mixture's boiled until it's done
(Cracking in water proves that true),
Then into buttered pans it's run,
Inch-thick or even less will do;
Now one thing more and all is told—
Mark off in squares when nearly cold."

Caramels as bonbons may be broadly divided into two types, namely, the comparatively hard sort, and the kind that is cheese-like in character.

BLACK WALNUT CARAMELS

¾ lb. (1½ cups) yellow sugar
2 ozs. (½ cup) chopped black-walnut meats
4 tablespoonfuls grated chocolate
2 tablespoonfuls glucose
1½ gills (½ cup) cream
1½ gills (¾ cup) milk
1 gill (½ cup) vanilla extract
½ lb. (1 cup) butter
1 teaspoonful almond extract

Put one-third of the butter into a saucepan; add

the sugar, chocolate, milk, and glucose. Stir over a slow fire until the mixture melts. Now boil quickly, stirring all the time, to 230°; then add the second third of butter.

Continue boiling to 250°; then remove the pan from the fire, add the last third of butter, cream, and extracts. Return at once to the fire and stir to 252°, or until, when tested in cold water, it forms a firm ball.

Stir in the nuts and pour quickly into buttered tins, or between buttered candy bars on a buttered slab. When the caramel is half cold, cut it into squares, and wrap each square in waxed paper when cold.

All kinds of caramels may be dipped in melted fondant, melted chocolate, or in glacé.

BRAZIL-NUT CARAMELS

1 lb. (2 cups) sugar
2 tablespoonfuls glucose
1 pint (2 cups) cream
½ lb. (1 cup) chopped Brazil-nut meats
2 ozs. (4 tablespoonfuls) butter
1 teaspoonful lemon extract

Dissolve the sugar in one cupful of the cream in a saucepan; then add the glucose and boil until it registers 240° F., or until, when tested in cold water, it forms a soft ball; then add the remaining cream and butter. Boil until it registers 252° F., or until, when tested in cold water, it forms a hard ball.

Remove from the fire and add the vanilla and nut

meats, stirring as little as possible. Pour between buttered candy bars.

Mark into squares before it becomes quite cold.

CHOCOLATE CARAMELS

1½ lbs. (3 cups) sugar
½ lb. (1 cup) butter
½ pint (1 cup) milk
1 tablespoonful glucose
½ pint (1 cup) molasses
½ lb. chocolate
1 teaspoonful vanilla extract
½ teaspoonful lemon extract

Put the sugar, butter, milk, glucose, molasses, and chocolate in a saucepan and boil, stirring all the time to 252°, or till it forms a hard ball when tested in cold water; add the extracts, and pour into buttered tins, or between buttered candy bars, on a buttered slab.

When cool, cut into pieces with buttered scissors.

CHOCOLATE MOLASSES CARAMELS

½ lb. (1 cup) sugar
½ pint (1 cup) thick cream
1 oz. (2 tablespoonfuls) butter
1 teaspoonful glucose
½ pint (1 cup) molasses
1 tablespoonful vanilla extract

Put the sugar, cream, butter, molasses, and glucose into a saucepan; stir continually until it forms a hard ball when tested in cold water, or registers 256° by the thermometer; then add the extract and pour into a well-greased pan or between greased candy bars.

When cool, mark into squares or cubes. When quite firm and cold, dip into melted chocolate.

COCOANUT CARAMELS

½ lb. (1 cup) chopped cocoanut
1 lb. lump-sugar
Pinch cream of tartar
Few drops red color
1 teaspoonful rose extract
½ pint (1 cup) milk
½ pint (1 cup) cream
½ lb. (1 cup) butter

Soak the cocoanut in the milk for twenty minutes; then put it into a saucepan with the cream of tartar, butter, and the sugar; boil, stirring all the time, to 240°; then add the cream, rose extract, and red color, and boil, stirring all the time, to 256°, or until, when tested in cold water, it forms a firm ball.

Pour at once into buttered tins, or between buttered candy bars, on a buttered slab.

When the caramel is half cold, cut it into squares. When cold, wrap each caramel in waxed paper.

CREAM CARAMELS

1 gill (½ cup) cream
1 lb. lump-sugar
¼ lb. glucose
1 oz. (2 tablespoonfuls) butter
1 gill (½ cup) water
1 teaspoonful orange extract
1 teaspoonful rose extract

Dissolve the sugar and water together in a saucepan; bring to boiling-point; add the glucose and boil to 245°, or until, when tested in cold water, it forms a

hard ball. Now add the cream, butter, and extracts, and boil to 252°, stirring all the time. Pour into buttered tins.

Wrap when cold.

FRUIT CARAMELS

1 lb. (2 cups) sugar
2 ozs. (4 tablespoonfuls) butter
2 tablespoonfuls pine nuts
¼ pint (½ cup) milk
4 tablespoonfuls condensed milk
2 tablespoonfuls fondant
1 tablespoonful chopped angelica
1 tablespoonful chopped preserved ginger
1 tablespoonful chopped preserved cherries
1 teaspoonful almond extract
Pinch cream of tartar

Put the sugar and the milks into a saucepan, and dissolve slowly over the fire; then add the cream of tartar and boil for eight minutes, stirring all the time.

Add the butter, cut in small pieces, and the extracts; then boil until it forms a hard ball when tested in cold water, or until it reaches 250° F.

Remove the pan from the fire; let it stand for one minute; then add the fondant, nuts, and the fruits. Stir until the mixture begins to set, and pour at once into a well-buttered warm tin. Mark it into squares before it is cold. Wrap in waxed paper.

The nuts should be warmed before they are added to the mixture.

HARD COFFEE CARAMELS

6 ozs. lump-sugar
6 ozs. glucose
1 pint (2 cups) cream
1 tablespoonful vanilla extract
1 can condensed milk
½ lb. (1¼ cups) coffee
½ pint (1 cup) water

Infuse the coffee in the water; then strain and put it into a saucepan, with the glucose, sugar, and condensed milk, and boil to 250°, or until it forms a hard ball when tested in cold water.

Add the cream gradually as it reduces, and boil slowly, stirring continually to 280°.

Remove from the fire, stir in the vanilla, and pour into a buttered tin. Cut and wrap when cold.

HONEY CARAMELS

1 pint (2 cups) strained honey
1 lb. lump-sugar
½ lb. glucose
1 tablespoonful rum
1 tablespoonful vanilla extract
½ pint (1 cup) milk
1 oz. (2 tablespoonfuls) butter
2 pints (4 cups) cream

Put the sugar, honey, glucose, and milk into a saucepan; stir over a slow fire until dissolved; then boil to 250°, or until, when tested in cold water, it forms a hard ball.

Add the cream gradually, boiling slowly and stirring constantly; then add the butter, rum, and vanilla extract, and boil to 255°.

Pour into buttered tin or between buttered candy bars.

Wrap when cut.

MAPLE AND NUT CARAMELS

½ pint (1 cup) maple syrup
½ pint (1 cup) cream
Pinch of salt
½ lb. (1 cup) broken nut meats
1 teaspoonful lemon extract
1 teaspoonful glucose
2 tablespoonfuls fondant

Put into a saucepan the maple syrup, cream, glucose, and salt, and dissolve, stirring all the time; then allow to boil until it forms a hard ball when tested in cold water, or until it registers 252° by the thermometer. Remove from the fire and leave to cool for five minutes, then add the fondant, the lemon extract, and the nut meats. Stir until it begins to grain, then pour quickly into buttered tins.

When nearly cold, mark into squares, and when cold, break apart and wrap in waxed paper.

MAPLE CARAMELS

1 lb. (2 cups) maple-sugar
½ pint (1 cup) golden syrup
½ pint (1 cup) rich cream
Pinch cream of tartar
1 teaspoonful vanilla extract
1 tablespoonful fondant

Boil the maple-sugar, golden syrup, cream, and cream of tartar, stirring all the time, till it forms a hard ball when tried in cold water, or reaches 250° by the thermometer. Set the pan on the table, and

leave to cool for five minutes; then add the vanilla extract and the fondant and pour into a buttered tin or between buttered candy bars.

Cut in squares or bars when cool.

MEXICAN CARAMELS

1 lb. (2 cups) granulated sugar
½ lb. (1 cup) light brown sugar
1 tablespoonful glucose
½ pint (1 cup) cream
½ lb. (1 cup) chopped nut meats
1 teaspoonful vanilla extract
1 gill (½ cup) boiling water

Put one cupful of the granulated sugar into a saucepan, and stir constantly until it is melted; then add the boiling water. Stir for a minute; then add the cream, glucose, and stir for five minutes longer. Next add the brown sugar and the remaining sugar, and boil to 245°, or until, when tested in cold water, it forms a hard ball.

Remove from the fire, add the nuts and the extract, beat until of a creamy consistency, and pour into a tin that has been lined with waxed paper. Spread out smoothly with a knife, and mark into squares while warm. Wrap in waxed paper.

PANACHÉ CARAMELS

½ lb. (1 cup) brown sugar
1 gill (½ cup) golden syrup
½ pint (1 cup) cream
1 teaspoonful vanilla extract
1 teaspoonful orange extract
Pinch cream of tartar
5 ozs. (1¼ cups) chopped nut meats
2 ozs. (4 tablespoonfuls) butter
Melted chocolate

Put the syrup, sugar, cream, butter, and cream of tartar into a saucepan and boil the mixture until it forms a hard ball when tested in cold water, or reaches 252°; then add the nuts and the extracts. Pour into a buttered tin, and when cool, mark into squares.

When cold, dip in melted chocolate. Wrap in waxed paper.

PING-PONG CARAMELS

1 pint (2 cups) cream or milk
6 ozs. (½ cup) butter
1¼ pints (2½ cups) molasses
1¼ pints (2½ cups) English walnuts or pecan-nut meats
1 teaspoonful ginger extract
Some melted chocolate

Put the milk, molasses, and butter into a saucepan and boil to 250°, or until it forms a hard ball when tried in cold water.

Then add the ginger extract and the nut meats. The mixture should be stirred all the time it is cooking. Pour into buttered pans, and when cool, mark it into squares.

When the candy is thoroughly cold, dip each piece into melted chocolate.

RED CURRANT JELLY CARAMELS

1 lb. (2 cups) sugar
1½ gills (½ cup) glucose
½ pint (½ cup) rich cream
1 tablespoonful vanilla extract
1 teaspoonful rose extract
1 glass red currant jelly
½ oz. (1 heaping tablespoonful) powdered gelatine
4 tablespoonfuls cold water

Put the sugar, glucose, and cream into a saucepan and stir over the fire until it forms a hard ball when tested in cold water, or reaches 252°. Add the extracts, and pour into two buttered tins of the same size. Mix the gelatine with the water, add the red currant jelly, and stir over the fire till melted.

Pour into a buttered pan similar to the others.

Allow to become cold. Brush the candy over with a little stock syrup, and place together in layers with the jelly between.

Put away in a cool place for twelve hours. Cut in squares with a sharp knife and wrap in waxed paper.

Any preferred jelly may be used.

SULTANA CARAMELS

4 tablespoonfuls sultana raisins
½ lb. (1 cup) chopped walnut meats
2 squares unsweetened chocolate
4 tablespoonfuls molasses
1 gill (½ cup) milk
½ lb. (1 cup) maple-sugar
½ lb. (1 cup) granulated sugar
2 ozs. (¾ cup) butter

Melt the butter in a saucepan, add the sugars, milk, and molasses. Heat to boiling-point and boil for seven minutes, stirring all the time. Add the chocolate, stir until melted, and boil for seven minutes longer; add the raisins and nuts and beat until creamy.

Pour into buttered tins.

Wrap when cold.

ALL SORTS OF TAFFIES

ALL SORTS OF TAFFIES

"Longing, as I said for prunes"

BUNTY CHEWING TAFFY

3 lbs. (6 cups) sugar
1½ pints (3 cups) water
1 lb. glucose
½ teaspoonful baking soda
1 teaspoonful ginger extract
1 teaspoonful lemon extract
1 tablespoonful boiling water

Dissolve the sugar in the cold water, add the glucose and the soda dissolved in the boiling water, then boil to 290°, or till brittle when tried in cold water.

Add the extracts, and pour out on a buttered slab, and when cool, pull and cut in bars.

CLEAR WALNUT TAFFY

1½ lbs. (3 cups) sugar
½ pint (1 cup) water
2 drops acetic acid
1 teaspoonful lemon extract
½ teaspoonful salt
½ lb. (1 cup) walnut meats

Crush the walnut meats and sprinkle them on a buttered tin. Put the sugar and the water into a saucepan, and when the sugar is dissolved, brush round the sides of the pan with a wet brush to remove all the crystals formed on it. Put the lid on the pan and allow to boil quickly until the steam issues; then remove the lid.

Put in the thermometer, and boil to 300°, or till quite brittle when tested in cold water; then add the salt, acetic acid, and lemon extract.

Pour over the walnuts, and when cold, break into small pieces.

CIRCUS TAFFY

1½ lbs. (3 cups) sugar
½ pint (1 cup) water
1 tablespoonful glycerine
1 tablespoonful vinegar
½ lb. (½ cup) butter
1 teaspoonful vanilla extract
½ teaspoonful wintergreen extract
½ teaspoonful peppermint extract
Few drops red color
Few drops yellow color

Put into a saucepan the sugar, water, glycerine, vinegar, and butter, and boil without stirring until it registers 300° by the thermometer, or until, when tested in cold water, it is quite brittle.

Pour on three buttered platters. Flavor one with vanilla extract and add the yellow color to it; one with peppermint, and the last with wintergreen, adding the red color.

Pull, as soon as cool enough to handle, into long strips, and cut with buttered scissors into neat pieces. Wrap in waxed paper.

COLONIAL TAFFY

2 lbs. (4 cups) sugar
1 gill (½ cup) water
½ lb. (½ cup) butter
1 can condensed milk
1 teaspoonful orange extract
½ teaspoonful rose extract
Few drops red color
2 ozs. (½ cup) chopped preserved cherries

Put the sugar, water, butter, and milk into a saucepan. Stir over the fire for forty-five minutes; then add the extracts, color, and cherries. Stir off the fire for one minute; then pour into buttered tins and cut into blocks.

EVERTON TAFFY

2 lbs. (4 cups) pale yellow sugar
10 ozs. (1¼ cups) butter
½ pint (1½ cups) water
Pinch cream of tartar
1 teaspoonful lemon extract
2 tablespoonfuls golden syrup

Put the sugar into a large saucepan, add the water, syrup, butter, and cream of tartar, stir, and boil very carefully to 300°, or until it will snap when tested in cold water.

Add the lemon extract and pour into buttered tins. When nearly set, mark into squares.

GRAPE-JUICE TAFFY

½ pint (1 cup) grape-juice
1½ lbs. (3 cups) sugar
2 tablespoonfuls vinegar or lemon-juice
Few drops violet color
Pinch cream of tartar

Put all these ingredients into a saucepan and boil until the syrup is quite brittle when tried in cold water, or until it reaches 300° by the thermometer.

Pour into buttered tins, and when cool enough, pull.

Cut into small pieces with buttered scissors.

HAZELNUT TAFFY

1 lb. lump-sugar
1 gill (½ cup) water
1 oz. (2 tablespoonfuls) butter
1 teaspoonful vinegar
Pinch of salt
Pinch cream of tartar
½ lb. (2 cups) hazelnuts
1 teaspoonful vanilla extract

Put the vinegar, salt, cream of tartar, and water in a basin, and let dissolve thoroughly.

Melt the butter in a saucepan, add the sugar, then the water, etc.; stir till boiling; add the nuts, which have been shelled and split; continue stirring the mixture till it becomes a nice brown color; add the vanilla extract, and pour into buttered tins.

When cool, mark off into squares.

HELENSBURGH TAFFY

2 lbs. (4 cups) sugar
¼ lb. (½ cup) butter
1 can condensed milk
½ pint (1 cup) water
2 teaspoonfuls vanilla extract
Few drops red color

Put the water, condensed milk, butter, and sugar into a saucepan; stir over a gentle heat until it forms a hard ball when tested in cold water, or until it reaches 254°; then add the vanilla extract and the red color.

Pour into buttered tins, and when cool, cut into bars.

HICKORY-NUT TAFFY

½ lb. (½ cup) hickory-nut meats
1 lb. (2 cups) sugar
1 gill (½ cup) vinegar
½ pint (1 cup) water
1 oz. (2 tablespoonfuls) butter
½ teaspoonful almond extract

Put the sugar, vinegar, water, and butter into a saucepan, and boil to 252°, or till the mixture hardens when dropped in cold water. Put in the nuts and the extract. Pour into buttered pans or on a buttered slab between buttered candy bars.

Pull when cool until it becomes white. Cut into neat strips.

This taffy should not be stirred.

KEWPIE TAFFY

2 lbs. molasses
1 tablespoonful glucose
2 tablespoonfuls vinegar
2 ozs. (4 tablespoonfuls) butter
1 teaspoonful lemon extract
½ teaspoonful ginger extract

Put the molasses and glucose into a saucepan and allow to boil for ten minutes; stir to prevent boiling over; then add the vinegar and the butter. Boil again, and when it reaches 300°, or when a little dropped into cold water becomes quite brittle, add the extracts and pour into buttered tins.

NUT TAFFY

½ lb. (2 cups) chopped nut meats
1 lb. (2 cups) brown sugar
1 oz. (2 tablespoonfuls) butter
3 drops acetic acid
Pinch cream of tartar
1 gill (½ cup) water
4 ozs. (4 heaping tablespoonfuls) molasses
1 teaspoonful orange extract

Dissolve the sugar, water, and cream of tartar in a saucepan, and boil for fifteen minutes; then add the molasses and butter, and boil till it registers 310° by the thermometer, or until, when tried in cold water, it will be quite brittle. Pour on to an oiled slab, add the acetic acid, the extract, and the nut meats, fold over and over until cool enough to handle; then pull into strips.

Cut into pieces with buttered scissors, and wrap in waxed paper.

PEANUT TAFFY

1 lb. lump-sugar
1 lb. (4 cups) roasted peanuts
1 teaspoonful lemon extract

Shell the nuts and remove the brown skins. Then pound them in a mortar, or roll them with a rolling-pin until well crushed, after which shake them on a wire sieve,—not a very fine one,—and save the finer pieces that fall through. Keep the coarser fragments separate.

Put the sugar and the lemon extract into a sauce-

pan; stand it over a quick fire, and stir the sugar until it is dissolved and looks like golden syrup.

Then at once stir in as many of the coarser pieces of nut as the syrup will take up. Dust a board over with the finer pieces, turn the sugar mass on to it, and shake over more pounded nuts.

Press, and roll out as quickly as possible into a thin sheet; mark this into squares with a sharp knife, and allow it to cool. Then loosen it from the board, break apart, and store in a dry, air-tight tin. Unless the rolling is done quickly, the candy will harden too rapidly to handle.

For a variation pull little lumps off with an oiled fork, and rapidly shape them into balls or leave them in rocky morsels.

Any other kind of nut will do in place of the peanuts.

PEPPERMINT TAFFY

1 teaspoonful peppermint extract
1 gill (½ cup) golden syrup
1 oz. (2 tablespoonfuls) butter
½ lb. (1 cup) sugar
1 teaspoonful vinegar
Pinch cream of tartar
1 gill (½ cup) strained honey

Put the sugar, golden syrup, and honey into a saucepan over the fire. When the sugar is dissolved, add the cream of tartar and boil, stirring all the time for twenty minutes.

Add the vinegar, butter, and peppermint extract;

allow to boil up and pour on to a buttered slab. Pull when cool enough to handle, and cut into cushions.

PINE-NUT BUTTER TAFFY

1 lb. (2 cups) brown sugar
½ lb. (½ cup) butter
4 tablespoonfuls water
½ teaspoonful baking soda
2 tablespoonfuls vinegar
½ lb. (2 cups) pine nuts
Pinch cream of tartar
1 teaspoonful rose extract

Put the sugar, butter, water, soda, and vinegar into a saucepan and stir till dissolved. Then add the cream of tartar, and boil without stirring until it forms a firm ball when tried in cold water, or until it registers 260° by the thermometer.

Add the rose extract.

Spread the nuts on a large buttered platter, and pour the candy over them. When firm, cut in squares.

PINE-NUT TAFFY

1 lb. (2 cups) granulated sugar
1 lb. (2 cups) brown sugar
3 tablespoonfuls glucose
½ pint (1 cup) water
½ lb. (2 cups) pine nuts
½ teaspoonful almond extract
1 teaspoonful vanilla extract

Dissolve the sugars in the water, then add the glucose; remove any scum, and boil to 300°, or till it snaps when tested in cold water.

Add the extracts and nuts, and pour into buttered tins.

When cold, cut into strips and wrap in waxed paper.

POPCORN TAFFY

½ lb. (1 cup) brown sugar
½ pint (1 cup) water
Pinch cream of tartar
½ pint (1 cup) molasses
1 oz. (2 tablespoonfuls) butter
¾ lb. (3 cups) popcorn
1 teaspoonful baking soda
1 teaspoonful orange extract

Boil together the water, sugar, butter, molasses, and cream of tartar till the mixture reaches 290°, or until, when dropped in cold water, it will be brittle; then add the popcorn, soda, and extract, stirring as little as possible.

Pour into a buttered tin, and when cool, mark into squares with a sharp knife.

ROSALIE TAFFY

2 lbs. (4 cups) sugar
1 pint (2 cups) water
½ lb. (1 cup) sweet butter
1 gill (½ cup) golden syrup
Pinch cream of tartar
½ teaspoonful orange color
2 teaspoonfuls orange extract
1 tablespoonful chopped preserved cherries

Put the sugar into a good-sized saucepan, add the water, syrup, and one-third of the butter, and stir until dissolved; then add the cream of tartar and boil to 260°, or until the syrup forms a hard ball when tested in cold water. Add the rest of the butter, cut in thin slices, and stir carefully for five minutes longer.

When cool, mark into squares with a knife.

Remove from the fire, and gently stir in the orange color, orange extract, and cherries.

Pour into a buttered tin. When half cold, score in squares with a knife and break up when cold.

SCOTCH TAFFY

- 1½ lbs. (3 cups) brown sugar
- ½ lb. (1 cup) butter
- 1 tablespoonful water
- 1 teaspoonful glucose
- 1 teaspoonful vanilla extract
- 1 teaspoonful lemon extract
- ½ lb. (1 cup) golden syrup

First melt the butter in a saucepan; then add the syrup, sugar, and the water. Stand the pan by the side of the fire until the sugar is dissolved. Heat to boiling-point, stirring frequently; then add the glucose, and let it boil steadily until, when a little of it is dropped from a spoon into the coldest water procurable, it becomes crisp and brittle, or until it reaches 300° by the thermometer; then add the extracts, pour into well-greased tins, and leave until set.

Before it is quite set mark it into squares; it can then be broken up easily and neatly when cold.

Store in dry, air-tight tins, or twist up in waxed papers.

RUSSIAN TAFFY NO. 1

- 2 lbs. (4 cups) brown sugar
- ½ lb. (1 cup) butter
- 2 tablespoonfuls water
- 1 tablespoonful vanilla extract
- 1 teaspoonful rose extract
- ½ pint (1 cup) cream
- ½ teaspoonful red color
- ½ teaspoonful yellow color

Put the sugar, butter, and water into a saucepan; bring to boiling-point; then add to it the cream and the extracts.

Stir and boil till the mixture reaches 252°, or until, on dropping a little into cold water, it will harden; then add the colors; boil two minutes more, lift it off the fire, and let it go off the boil before pouring it into a buttered tin.

Cut it in squares or bars when partially set.

RUSSIAN TAFFY NO. 2

½ lb. (1 cup) white sugar
1 lb. (2 cups) brown sugar
½ lb. (½ cup) butter
½ pint (1 cup) condensed milk
½ pint (1 cup) milk or cream
1 tablespoonful golden syrup
1 tablespoonful glucose
1 tablespoonful vanilla extract
1 teaspoonful orange extract
½ teaspoonful red colo

Put half of the butter into a large enameled or copper saucepan. When melted, add the condensed milk, glucose, syrup, and milk, and stir until dissolved.

Add the sugars, and let it quite dissolve before the mixture boils; then boil slowly, stirring all the time, to 245°.

Add the remainder of the butter, extracts, and red color, and boil to 252°. Remove the pan from the fire, let it stand until the bubbles cease, and then pour

into well-buttered tins. When half set, mark into squares.

Leave for a few hours, then break up and wrap in waxed paper.

SALT-WATER TAFFY NO. 1

1 lb. (2 cups) sugar
5 tablespoonfuls water
½ oz. (1 tablespoonful) butter
Pinch cream of tartar
1 teaspoonful vanilla extract

Dissolve the sugar in the water; then add the butter and boil without stirring to 290°, or until it is crisp when tested in cold water.

Add the extract and cream of tartar. Pour into a buttered pan or on to a buttered slab, and when cool enough to handle, pull until perfectly white. Stretch out in front of a batch warmer or in front of the fire. Cut into the desired lengths, and wrap in waxed paper.

SALT-WATER TAFFY NO. 2

1½ lbs. (3 cups) sugar
½ lb. (½ cup) butter
1 lb. glucose
1 tablespoonful glycerine
Pinch tartaric acid
Strawberry extract
Red color
1 teaspoonful salt

Melt the sugar and butter together, add the glucose, and when boiling-point is reached. add the glycerine and salt and boil to 258°, or till it forms a hard ball when tested in cold water. Pour into two

buttered pans. When cool enough to handle, pull the first portion and flavor it with a little tartaric acid. When pulling the second portion, add the strawberry extract and the red color. Cut in small pieces and wrap in waxed paper.

TAFFY APPLES

6 or 8 ripe apples
1 lb. (2 cups) sugar
½ lb. (½ cup) butter
½ pint (½ cup) cream
Pinch cream of tartar
½ pint (½ cup) water
1 teaspoonful vinegar

Put the sugar and water into a saucepan and dissolve; then add the cream of tartar, butter, vinegar, and cream. Boil, stirring all the time, to 290°, or until, when tested in cold water, the syrup becomes quite brittle. Dip each apple in the boiled syrup by rolling around on skewers, and put lightly on a buttered plate.

Remove from the plate before they are quite cold.

Another method: Choose firm ripe apples and put a stick four inches long in each one. Boil three pounds of brown sugar with one pint of water and one teaspoonful of glucose in a saucepan until the syrup is quite brittle when tested in cold water. Add one teaspoonful of lemon extract, then dip the apples in it, and turn them over and over until they are covered.

Put on a buttered plate and remove before they are quite cold.

VASSAR TAFFY

1 lb. (2 cups) brown sugar
1 gill (½ cup) water
1 teaspoonful glucose
½ pint (1 cup) molasses
1 teaspoonful lemon extract
1 tablespoonful chopped pineapple
½ lb. (1 cup) butter

Put the sugar, water, butter, and molasses into a saucepan, and when dissolved, add the glucose. Boil, stirring all the time, to 260°; then add the extract and the pineapple.

Pour into a buttered tin or on a buttered slab between buttered candy bars. When half cold, mark into bars or squares.

Wrap in waxed paper and keep in air-tight tins.

A VARIETY OF CANDIES

A VARIETY OF CANDIES

"A surfeit of the sweetest things"

A DELICIOUS CREAM CANDY

2½ lbs. (5 cups) sugar
½ pint (1 cup) boiling water
½ pint (1 cup) sweet cream
Peppermint extract to taste
Pinch cream of tartar

Put the sugar into a deep saucepan; then dissolve it thoroughly with the water and add the cream of tartar. Do not stir after placing the pan on the fire. Cook over a moderately hot fire until the syrup reaches 240°, or until it forms a soft ball when tested in cold water; then add the cream and cook to 258°, or till it forms a hard ball when tested in cold water. Add the extract, and pour into buttered plates.

Pull when cool and cut in pieces. This candy should be set aside for twenty-four hours to become flaky.

Any color or flavor may be added while pulling the candy.

A GOOD GINGER CANDY

½ lb. (1 cup) light brown sugar
½ lb. (½ cup) butter
½ lb. (⅔ cup) molasses
1 teaspoonful powdered ginger
½ teaspoonful lemon extract
Pinch cream of tartar

Put the molasses, sugar, ginger, and butter into a saucepan; dissolve over the fire; then add the cream of tartar; boil to 290°, or till brittle when tried in cold water.

Add the lemon extract and pour into buttered tins. Cut in neat squares.

AMEA CANDY

1 lb. (2 cups) brown sugar
1 pint (2 cups) water
1 white of egg
1 teaspoonful rose extract

Boil the brown sugar until it is caramel; then add the water and boil, stirring constantly, to 240°, or until the syrup forms a soft ball when tried in cold water; then pour slowly into the stiffly beaten white of egg, beating all the time. Add the rose extract, and beat till it is thick enough to drop. Drop upon waxed paper in half teaspoonfuls.

APPLE CANDY

1 lb. (2 cups) sugar
½ tablespoonful vinegar
1 gill (½ cup) juice drained from stewed apples
1 teaspoonful rose extract
Few drops red color
Pinch cream of tartar

Put the sugar, vinegar, juice, and cream of tartar into a saucepan, and boil the syrup to 290°, or till it is brittle when tried in cold water. Pour out on a buttered slab, and when cool enough to handle, pull until glossy, adding the rose extract and the red color.

Cut in desired lengths.

BOSTON CREAM CANDY

1½ lbs. (3 cups) sugar
½ pint (1 cup) water
1 teaspoonful vinegar
Pinch cream of tartar
½ pint (1 cup) rich cream
1 teaspoonful vanilla extract
½ teaspoonful lemon extract

Dissolve the sugar in the water and the vinegar. Set on the stove, and when it boils, add the cream of tartar and allow to boil until it forms a soft ball when tried in cold water, or until it reaches 240° by the thermometer; then pour the cream in slowly and cook to 254°, or until it forms a hard ball when tried in cold water. Then pour out on a buttered slab. When cool, add the extracts and pull until white; then cut into neat cushions.

When cold, dip in melted chocolate.

BOSTON CHOCOLATE CANDY

¾ pint (1½ cups) milk
1¼ lbs. (2½ cups) sugar
Pinch of salt
5 tablespoonfuls grated chocolate
½ teaspoonful powdered cinnamon
1 oz. (2 tablespoonfuls) butter
2 ozs. (½ cup) sultana raisins
1 oz. (½ cup) seeded raisins

Boil all the above ingredients together for five minutes, stirring occasionally to prevent burning. When done, set the pan in cold water for five minutes. Then beat the mixture until it thickens and turns

creamy. Pour into a buttered pan, and when cool, cut into small bars.

CALAMUS OR SWEET-FLAG CANDY

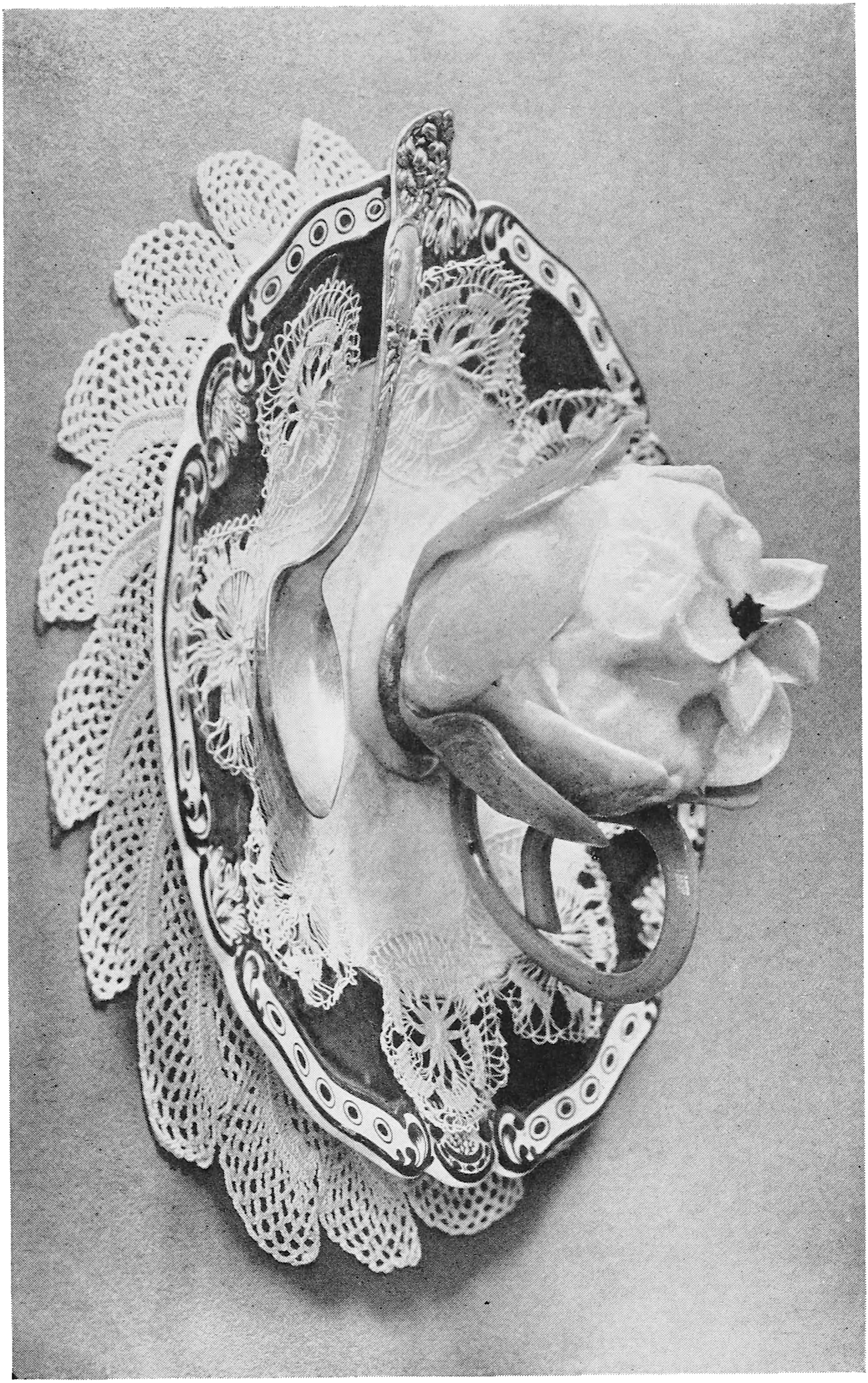
Flag-roots
Cold water
Sugar

The best time to gather the flag is about a month after it stops blooming. Shake the earth from the root-ends and then scrape thoroughly like a parsnip; cut into very thin slices, and boil in plenty of water for one hour or more.

Remove the slices from the water and boil in another water; then repeat for a third time, when it is ready to candy. Put one cupful of water and two cupfuls of sugar into a saucepan, and boil for ten minutes. Put in the flag, and boil down until the syrup candies around the pieces ; stir them, and when the sugar becomes white and the syrup seems to be absorbed, take out the candied slices with a skimmer and cool in the air.

Put them in a large saucepan and stir them now and then while drying. In a few days the confection will be ready. It is a dry, snowy, delicious candy.

Another method: Wash and slice the roots of the flag, then put them in a saucepan with enough cold water to cover them, and heat slowly till the water boils. If the candy is to be used rather as a sweetmeat than as a medicine, the roots should be treated



five times in this way, each time pouring off the water. To each cupful of the roots add three cupfuls of sugar, then water sufficient to cover them; allow to simmer till the water has boiled away. Pour on to buttered plates, and stir frequently until dry. This is an easily digested candy for children and dyspeptics.

CANDY CUPS

2 lbs. (4 cups) sugar
1 pint (2 cups) boiling water
Pinch cream of tartar
Color if liked
1 teaspoonful lemon extract

Dissolve the sugar in the water; then add the cream of tartar and boil without stirring to 290°, or till brittle when tried in cold water. Add the extract; remove from the fire, set in a pan of cold water, then in a pan of hot water.

Brush the sides and bottom of a timbale iron with olive oil; lower the iron into the hot syrup to three-fourths of its depth; lift carefully from the syrup, then drain and invert.

Keep the iron in motion until cool enough for the cup to be removed. Cool the iron again before dipping it in the syrup. These candy cups may be filled with candies, ice-cream, or whipped cream.

CANDY LUMPS

1 lb. (2 cups) brown sugar
1 teaspoonful vinegar
2 ozs. (4 tablespoonfuls) butter
1 teaspoonful coffee extract
1 quart molasses
1 teaspoonful glucose

Put into a saucepan the sugar, vinegar, butter, molasses, and glucose, and stir constantly till the boil reaches the "crack," or 300° by the thermometer. Then add the coffee extract, and pour it on to an oiled slab. When cool, turn in the edges of the candy, and form it into a mass; pull into strips, and then cut into lumps.

CARAMEL CANDY

1 lb. 2 ozs. (2¼ cups) sugar
½ pint (1 cup) milk
1 oz. (2 tablespoonfuls) butter
½ lb. (1 cup) chopped nut meats
1 teaspoonful vanilla extract

Melt the quarter cupful of sugar in a small saucepan and stir until it is a dark-brown color. Cook together the sugar and the milk, and when they begin to boil, add the melted sugar, stirring all the time; allow to boil until it forms a soft ball when tried in cold water, or reaches 240°; then add the butter, nuts, and vanilla extract, remove from the fire and beat until creamy.

Pour into buttered tins, and when cool, cut in bars or squares.

CIDER CANDY STICKS

1 lb. (2 cups) sugar
½ pint (1 cup) pure cider
2 teaspoonfuls lemon extract
1 teaspoonful glucose
Few drops lemon color

Boil the cider, sugar, and glucose until it is quite

brittle when dropped in cold water, or registers 300° by the thermometer; then add the lemon color and the extract, and pour out on a buttered slab to cool.

Pull into a long piece and cut with buttered scissors into neat sticks. Wrap each stick in waxed paper.

CORKSCREW CANDY

1 lb. (2 cups) sugar
1 oiled stick
Lemon flavor to taste

Boil the sugar to 295°, or to the hard crack. Pour out on an oiled slab and add the lemon extract. When partly cold, gather it together with a buttered knife and divide it into portions. Roll into lengths, then flatten out slightly, and twist around a buttered stick half an inch in diameter to give the shape of a corkscrew. Lay on waxed paper to dry.

COUGH CANDY

1 lb. (2 cups) sugar
Few drops horehound essence
½ pint (1 cup) water
½ lb. (½ cup) butter
Pinch cream of tartar

Put the water and sugar into a saucepan and stir till dissolved; then add the cream of tartar and stir until it reaches 240°, or forms a soft ball when tried in cold water; then add the butter, melted, and the horehound, and boil to 245°, stirring it all the time. Remove the pan from the fire, and allow to cool for four minutes; then beat until it begins to thicken.

Pour at once into buttered tins. When cool, mark into squares.

CREAM SEA-FOAM CANDY

1½ lbs. (3 cups) sugar
½ pint (1 cup) water
½ teaspoonful salt
2 whites of eggs
½ lb. (1 cup) chopped nut meats
1 teaspoonful lemon extract
1 gill (½ cup) golden syrup

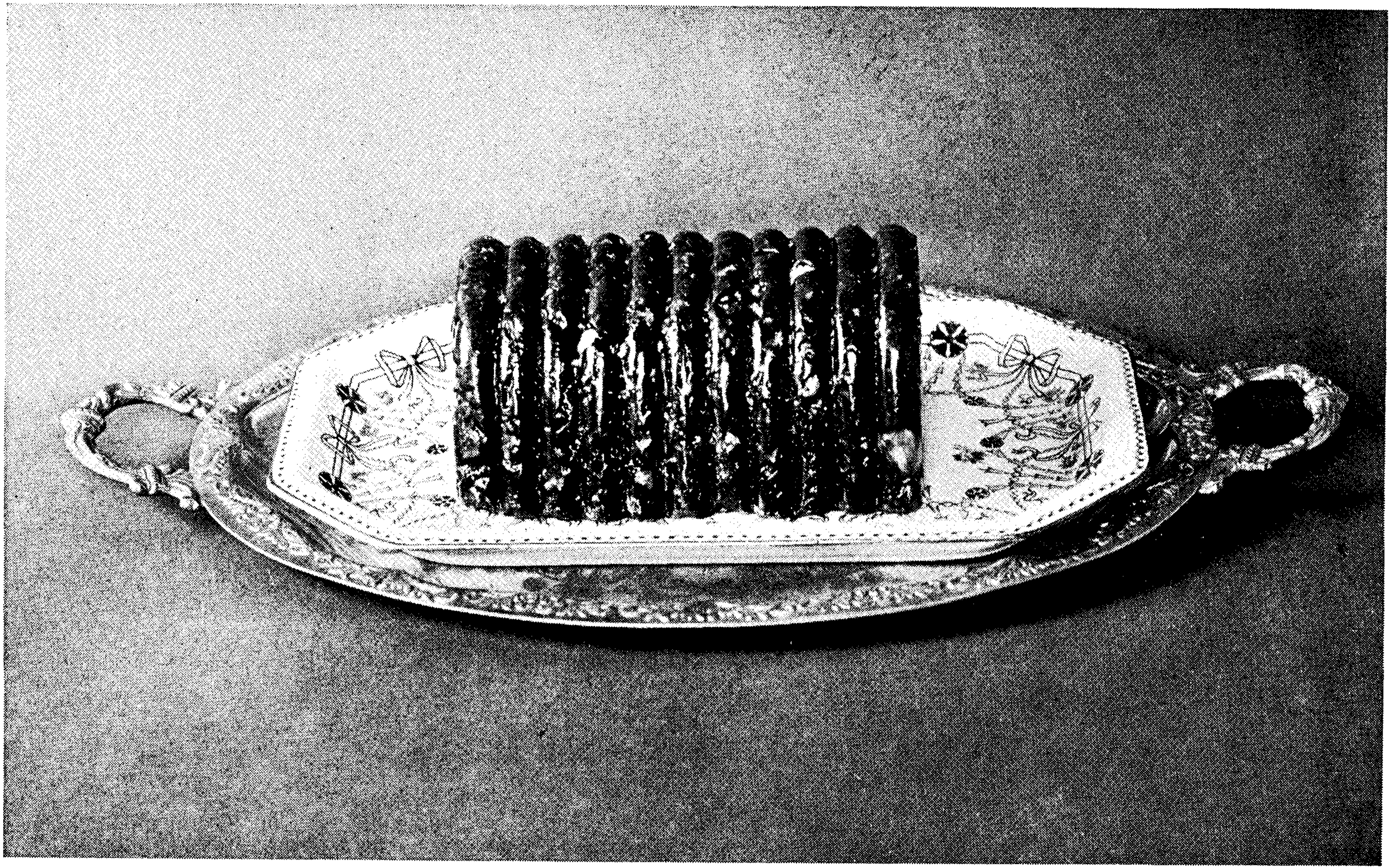
Dissolve the syrup, sugar, and water in a saucepan; stir and boil until the syrup registers 240° by the thermometer, or until, when tried in cold water, it forms a soft ball.

Beat up the whites of the eggs to a stiff froth, adding the salt to them; then gently pour the boiled syrup on the beaten whites, beating all the time. Continue beating until the mixture is stiff enough to hold its shape; then add the lemon extract and the chopped nut meats. Pour into a buttered tin.

When firm, turn out and cut into blocks.

DANDY NUT CANDY

½ lb. (1 cup) pecan-nut meats
½ lb. (1 cup) hickory-nut meats
½ lb. (1 cup) English-walnut meats
½ lb. (1 cup) Brazil-nut meats
¼ lb. (1 cup) blanched pistachio nuts
6 ozs. (½ cup) sugar
6 ozs. (½ cup) butter
Pinch baking soda
½ pint (1½ cups) molasses
½ lb. (2 cups) chopped figs
1 teaspoonful vanilla extract
1 teaspoonful lemon extract
1 teaspoonful almond extract



Put the molasses and sugar into a saucepan, and boil till the mixture forms a hard ball when tried in cold water, or until it reaches 260°; then add the butter, and continue to boil to 280°, or until it is brittle when tested in cold water.

Now add the soda, figs, extracts, and the nuts broken in small pieces. Pour into a well-buttered mold or pan, and leave in a cool place for twelve hours. Turn out and cut in slices. Wrap the slices in waxed paper.

The candy should be stirred all the time it is cooking.

DIVINITY NUT CANDY

1 lb. (2 cups) sugar
½ gill (½ cup) golden syrup
2 whites of eggs
½ gill (¼ cup) water
2 ozs. (½ cup) chopped nut meats
1 teaspoonful vanilla extract
½ teaspoonful lemon extract

Put the sugar, syrup, and water into a saucepan, and boil until it forms a soft ball when tried in cold water, or until it registers 240°. Then allow to cool. Beat up the whites of the eggs to a stiff froth; then pour the cooled syrup over them, beating all the time. Beat till creamy, then add the nut meats and the extracts, and pour into a buttered tin.

When cold, cut in bars or squares.

This candy may be dipped in melted flavored fondant.

FANTASTIC CANDY

2 lbs. (4 cups) sugar
1 gill (½ cup) water
1 teaspoonful lemon extract
Pinch cream of tartar

Dissolve the sugar in the water; then add the cream of tartar and boil to 290°, or until it hardens instantly in cold water; then add the lemon extract. Stir for a moment, and pour out on a buttered slab to cool.

As soon as possible, pull it over a hook until it becomes white and hard. Roll it into a round mass, and with a sharp knife cut it into thin slices. Butter the finger-tips and curl the slices into fantastic shapes.

Lay them on buttered tins to harden.

FIG CANDY

6 ozs. (1¼ cups) chopped figs
1 teaspoonful lemon extract
1 lb. (2 cups) maple-sugar
½ pint (1 cup) milk
Pinch cream of tartar

Boil the milk, sugar, and cream of tartar very slowly for twenty minutes; add the extract and the figs, allow to boil up, and pour into a buttered pan to set.

When firm, cut into bars.

FRENCH CANDY

½ lb. (1 cup) blanched almonds, chopped
½ lb. (1 cup) pecan-nut meats, chopped
1 lb. (2 cups) sugar
1 teaspoonful vanilla extract

Put the sugar into a saucepan and stir constantly until it melts and turns a yellow color.

Put the almonds into the oven until thoroughly dried, but do not allow to get brown. Grease a shallow pan, sprinkle in the almonds mixed with the extract, and over this sprinkle the pecan-nut meats. Over this pour the syrup, so as to coat the nuts evenly.

GOLDEN SYRUP CANDY

4 lbs. golden syrup
1 teaspoonful lemon extract
or vanilla extract
½ teaspoonful baking soda

Boil the golden syrup very slowly, stirring to prevent burning, till it snaps when tried in cold water or registers 300° by the thermometer; then add the flavoring and the baking soda, stirring hard. Take off immediately, and pour out on a buttered slab. When cool enough to handle, pull the candy rapidly, so as to make it light colored; then cut with buttered scissors into sticks or cushions.

GRANDMOTHER'S CANDY

1 quart (4 cups) maple syrup
½ pint (1 cup) cream
1 teaspoonful lemon extract
2 ozs. (½ cup) butter
½ lb. (1 cup) chopped nut meats

Boil the maple syrup, cream, and butter for nine minutes after it commences to boil. Take from the fire, add the nut meats and the extract, stir for five minutes.

Pour into buttered tins, and when partly solid, cut in neat squares.

HEAVENLY CANDY

1 lb. (2 cups) sugar
½ pint (1 cup) water
Pinch cream of tartar
1 gill (½ cup) golden syrup
3 whites of eggs
Pinch of salt
1 teaspoonful orange extract
½ teaspoonful rose extract
½ teaspoonful almond extract
½ lb. (1 cup) chopped nut meats

Dissolve the sugar in the water in a saucepan; then add the cream of tartar and golden syrup, and boil until it registers 240° by the thermometer, or until, when tried in cold water, it forms a soft ball.

Beat the whites of the eggs to a stiff froth, add the salt, pour half of the syrup over them, beating all the time.

Boil the remaining syrup to 250°, or till, when tried in cold water, it forms a stiff ball, and beat it into the egg mixture. Beat until it begins to stiffen, add the extracts and the nut meats, and pour into buttered pans.

When cool, mark into neat pieces.

HARLEQUIN CANDY

1 pint (2 cups) strained honey
½ lb. grated chocolate
½ teaspoonful powdered cinnamon
½ teaspoonful powdered mace
½ lb. (3 cups) chopped English-walnut meats
1 lb. (4 cups) blanched, chopped, and browned almonds
1 lb. (4 cups) pine nuts

Put the honey, chocolate, cinnamon, mace, and nut meats into a saucepan, and boil to 245°, or until the mixture forms a hard ball when tested in cold water. Pour out on a board dusted with confectioners' sugar, and when cool, roll out and cut in crescents. Dry in a slow oven.

HONEY CANDY

1 quart (4 cups) strained honey
1 oz. (2 tablespoonfuls) butter
1 teaspoonful glucose
½ lb. (1 cup) sugar
1 tablespoonful vinegar
1 teaspoonful baking soda
½ teaspoonful rose extract

Boil the honey, butter, glucose, sugar, and vinegar until it forms a hard ball when tried in cold water, or to 250° by the thermometer. Stir in the rose extract and the baking soda, and pour into buttered pans.

ICE-CREAM CANDY

¾ lb. (1½ cups) sugar
1 gill (½ cup) water
½ tablespoonful vinegar
½ teaspoonful cream of tartar
1 teaspoonful lemon extract

Put the sugar, water, vinegar, and cream of tartar into a saucepan, and boil until the mixture becomes brittle when dropped in cold water, or to 290°; add the extract, and pour out on a well-buttered platter. When cool enough to handle, pull until white and glossy. Then cut into sticks or cushions.

KRIS KRINGLE CANDY

1 lb. (2 cups) brown sugar
½ lb. (½ cup) butter
2 tablespoonfuls molasses
1 tablespoonful vanilla extract
1 can condensed milk
½ lb. (2 cups) chopped nut meats
½ lb. (1 cup) desiccated cocoanut
Pinch cream of tartar

Put the butter, sugar, molasses, and condensed milk into a saucepan, and when dissolved, add the cream of tartar. Stir and boil to 260°, or until almost brittle when tested in cold water. Add the nut meats and vanilla extract, and pour into a buttered tin.

MILK CANDY

1 lb. lump-sugar
½ pint (1 cup) milk
1 teaspoonful vanilla extract

Dissolve the sugar in the milk; then bring to boiling-point and boil for twenty minutes. Add the vanilla extract, and pour into a buttered tin. Mark into squares before it is cold.

MOLASSES PULLED CANDY

½ lb. (½ cup) molasses
½ lb. (1 cup) butter
1 tablespoonful glucose
5 tablespoonfuls warm water
10 ozs. (1¼ cups) brown sugar
Ginger extract to taste

Put the butter, sugar, water, glucose, and molasses into a large saucepan and dissolve over the fire; then boil, stirring all the time, to 254°, or till the syrup

forms a hard ball when tested in cold water. Pour into a buttered pan or on a buttered slab, between buttered candy bars.

Turn the corners and sides into the middle of the batch with a buttered knife to cool the candy equally and keep it soft.

Pull lightly for ten minutes; then pull it out in strips on a slab, and cut into small pieces or into sticks with buttered scissors.

Wrap each piece in waxed paper.

The extract can be added while pulling the candy.

PAUL JONES CANDY

1 lb. (2 cups) sugar
2 ozs. (½ cup) chopped apples
1½ gills (¾ cup) water
1 teaspoonful vinegar
2 ozs. (½ cup) chopped pecan-nut meats
2 ozs. (½ cup) seedless raisins
1 teaspoonful butter
1 teaspoonful lemon extract

Boil the sugar, water, vinegar, and apples together without stirring until the mixture reaches 240°, or until it forms a soft ball when tried in cold water.

Remove from the fire, and allow to cool for a few minutes; then beat till it becomes creamy.

Add the nuts, butter, extract, and raisins; then pour into buttered tins and mark off in squares.

Two tablespoonfuls of grated chocolate may be added to this recipe.

PEANUT BUTTER CANDY

4 tablespoonfuls peanut butter
1 lb. (2 cups) sugar
½ pint (1 cup) cream
1 teaspoonful vanilla extract
½ teaspoonful lemon extract
Melted chocolate

Boil the peanut butter, sugar, and cream until they form a soft ball when tried in cold water, or register 240° by the thermometer; then add the extracts. Remove from the fire and beat until the candy begins to harden; then pour into buttered tins. When cool, cut into bars.

Dip into melted chocolate when cold and firm.

Decorate with chopped peanuts.

PEANUT MOLASSES CANDY

1 lb. (2 cups) sugar
1 gill (½ cup) water
1 tablespoonful molasses
½ lb. (1 cup) rolled roasted peanuts
2 whites of eggs
1 teaspoonful lemon extract

Put the sugar, water, and molasses into a saucepan; stir until the sugar is dissolved; then boil until it forms a soft ball when tried in cold water, or to 240°. Pour this mixture over the stiffly beaten whites of eggs, beating all the time; then add the lemon extract.

Beat till creamy; then sprinkle in the peanuts and drop in spoonfuls on waxed paper.

Pack in dainty boxes.

PECAN NUT CANDY

1 quart (4 cups) molasses
½ lb. (1 cup) brown sugar
½ lb. (1 cup) maple-sugar
¼ lb. (½ cup) butter
½ teaspoonful vinegar
Pinch cream of tartar
Pinch of salt
1 teaspoonful vanilla extract
½ teaspoonful almond extract
½ lb. (2 cups) chopped pecan-nut meats

Boil the molasses, sugars, and cream of tartar in a saucepan until the syrup registers 256° by the thermometer, or until, when tested in cold water, it forms a firm ball; then add the butter, vinegar, salt, extracts, and the chopped nut meats.

Stir and pour into buttered tins, marking off while soft into sticks, squares, cushions, or other desired shapes.

PERFECTION CANDY

1½ lbs. (3 cups) sugar
1 pint (2 cups) cream
1 oz. (2 tablespoonfuls) butter
2 ozs. (½ cup) chopped pecan-nut meats
2 teaspoonfuls vanilla extract
1 teaspoonful orange extract
Pinch of cream of tartar

Melt one cupful of the sugar; stir constantly until thick and brown; add one cupful of the cream, and boil until the caramel is dissolved; then add the rest of the sugar, butter, cream, and cream of tartar.

Boil until it forms a soft ball when tried in cold

water, or to 240° by the thermometer, and add the nut meats and the extracts. Stir until the mixture begins to harden.

Pour into buttered tins, and when cool, cut in squares.

PLUM PUDDING CANDY

3 lbs. (6 cups) sugar
½ pint (1 cup) water
1 tablespoonful vinegar
1 peeled and chopped cocoanut
½ lb. (1 cup) seedless raisins
½ lb. (2 cups) chopped figs
½ lb. (2 cups) blanched and chopped almonds
½ lb. (1 cup) chopped candied cherries
½ lb. (1 cup) chopped candied citron peel
2 ozs. (½ cup) chopped candied angelica
1½ tablespoonfuls powdered cinnamon
Pinch cream of tartar

Put the sugar, vinegar, and water into a saucepan, and stir over the fire till dissolved; then add the cream of tartar, and boil to 290°, or until it is brittle when tried in cold water. Pour out at once on a large buttered platter or on a buttered slab. When cool enough to handle, pull until white; then knead in the fruits and nuts.

Turn into a square buttered pan and sprinkle the cinnamon over the top. Melted chocolate may be poured over the top in place of the cinnamon. Leave in a cool place for eight hours to harden.

Serve in slices.

POPCORN CANDY

1 lb. (2 cups) sugar
5 tablespoonfuls water
5 tablespoonfuls molasses
1 oz. (2 tablespoonfuls) butter
Pinch cream of tartar
½ lb. (2 cups) popcorn
1 teaspoonful vanilla extract

Boil the sugar, water, cream of tartar, and molasses to 250°, or until the syrup forms a hard ball when tried in cold water.

Let the bubbling cease, then add the butter and vanilla, and, when dissolved, the popcorn.

Stir gently until the corn is coated all over; pour out on buttered tins, and when cool enough to handle, roll into balls. Wrap in waxed paper when cold.

If desired, the candy may be colored.

RAINBOW CANDY

Part 1:

1 lb. (2 cups) granulated sugar
1 gill (½ cup) milk
½ teaspoonful mace extract
½ lb. (1 cup) chopped figs

Part 2:

1 lb. (2 cups) brown sugar
1 gill (½ cup) water
2 ozs. (½ cup) grated chocolate
1 teaspoonful vanilla extract

Part 3:

1 lb. (2 cups) grated maple-sugar
1 gill (½ cup) milk
Few drops red color
2 ozs. (½ cup) chopped Brazil nuts
2 ozs. (½ cup) chopped pecan-nut meats
1 teaspoonful orange extract

Part 1: Boil the sugar and the milk until it forms a soft ball when tried in cold water, or to 240°. Remove from fire, add mace extract and figs, and beat till creamy; then pour into buttered tin and allow to become firm.

Part 2: Boil the sugar, the water, and the chocolate until it forms a soft ball when tried in cold water, or to 240°; remove from the fire, add the vanilla, and beat till creamy; then pour on top of white candy and allow to become firm.

Part 3: Boil the sugar and the milk until it forms a soft ball when tried in cold water, or to 240°; remove from fire, add the color, nuts, and orange extract; beat till creamy, and pour on top of brown candy. When firm, cut in slices or in small blocks.

The candy should be stirred all the time when cooking.

RAINY DAY MOLASSES CANDY

½ pint (1 cup) molasses
½ pint (1 cup) boiling water
1½ lbs. (3 cups) sugar
½ pint (1 cup) vinegar
½ teaspoonful cream of tartar
1 gill (½ cup) melted butter
½ teaspoonful baking soda
1 teaspoonful rose extract

Put the water and the molasses into a large saucepan; mix them well over the fire, and add the sugar and the vinegar. When the mixture begins to boil, add the cream of tartar and boil until it is firm when

tested in cold water. Now add the butter and the soda, and stir slowly until the mixture reaches 290°, or until it is brittle; then add the extract and pour into buttered pans.

When half cold, pull to a pale yellow. Cut into neat sticks.

RED OR BLACK CURRANT CANDY

Red or black currants
Sugar
1 lemon

Rub red or black currants through a sieve; put the mashed fruit pulp in a saucepan, and stir it over the fire till it forms a thick paste; remove from the fire, and to every pound of pulp put one and one-quarter pounds of crushed lump-sugar and the strained juice of lemon.

Mix well together, and boil slowly for twenty minutes; spread it out on buttered plates, cut it into neat squares, and dry in a very cool oven.

ROLLED FRUIT CANDY

2½ lbs. (5 cups) sugar
1 pint (2 cups) water
½ lb. (2 cups) figs
½ lb. (2 cups) seedless raisins
½ lb. (2 cups) Brazil nuts
2 teaspoonfuls orange extract
Pinch cream of tartar

Dissolve the sugar in the water, add the cream of tartar, and cook steadily for ten minutes.

Chop the figs, raisins, and nuts, add them, and cook

the mixture to 290°, or until crisp when tested in cold water.

Remove from the fire, add the extract, and stir until it thickens. Wet a clean towel in cold water, spread it out, pour the mixture into it, and roll it up into a loaf.

When cool, cut in slices. Wrap in waxed paper.

SEA-FOAM CANDY

1½ lbs. (3 cups) light brown sugar
½ pint (1 cup) water
1 tablespoonful vinegar
2 whites of eggs
1 teaspoonful vanilla extract
1 teaspoonful rose extract
½ pint (1 cup) nut meats

Put the sugar, water, and vinegar into a saucepan, and heat gradually to the boiling-point, stirring only until the sugar is dissolved; then boil without stirring to 250°, or until it forms a hard ball when tested in cold water.

Remove at once from the fire, and when the syrup stops bubbling, pour gradually into the stiffly beaten whites of the eggs, beating constantly. Continue the beating until the mixture will hold its shape; then add the extracts and the nuts.

Drop in small, rough-shaped pieces on buttered tins.

SOUR CREAM CANDY

½ pint (1 cup) sour cream
1½ lbs. (3 cups) brown sugar
½ lb. (1 cup) broken English-walnut meats
2 ozs. (4 tablespoonfuls) butter
Salt
1 teaspoonful rose extract

Boil the sugar and cream together until the mixture reaches 240°, or until it forms a soft ball when tried in cold water. Remove the pan from the fire, add a pinch of salt and butter; then beat until it begins to grain.

Stir in the rose extract and the nut meats, and pour into a buttered pan.

SAUER-KRAUT CANDY

- 1 lb. (2 cups) light brown sugar
- ½ pint (1 cup) golden syrup
- ½ pint (1 cup) hot milk
- 1 oz. (2 tablespoonfuls) butter
- ½ lb. (1 cup) shredded cocoanut
- ½ lb. (1 cup) chopped black-walnut meats
- 1 teaspoonful almond extract

Put the sugar, syrup, milk, and butter into a saucepan and stir until the sugar is dissolved; then boil to 250°, or until the mixture forms a hard ball when tested in cold water. Remove from the fire, and stir in the almond extract, the cocoanut, and the walnut meats. Pour into a buttered pan, and as it cools, mark in oblong pieces. Wrap in waxed paper.

SOUTHERN WALNUT CANDY

- 1½ pints (3 cups) ground black-walnut meats
- 3 lbs. (6 cups) granulated sugar
- 2 tablespoonfuls molasses
- 1 tablespoonful butter
- 1 gill (½ cup) cider vinegar
- 1 pint (2 cups) water
- 1 teaspoonful almond extract
- 1 teaspoonful orange extract

Chop and grind the walnut meats, or crush them in a mortar until they are as fine as meal. Put the sugar into a saucepan, add the butter, vinegar, and water; boil until brittle, or to 290°.

Stir briskly for half a minute, then quickly mix in the nuts and the extracts. Press out in a buttered tin.

SPANISH NUT CANDY

1½ lbs. (3 cups) sugar
½ pint (1 cup) golden syrup
¾ pint (1½ cups) cream
¼ lb. (1 cup) hickory or walnut meats
1 teaspoonful rose extract
1 teaspoonful almond extract

Put the sugar, syrup, and cream into a large saucepan, and stir well before placing over the fire. Boil to 250°, or until it forms a hard ball when tried in cold water; then remove from the fire and stir in the nuts and the extracts.

Allow to cool for five minutes; then beat until very stiff. When too stiff to beat, turn out the mixture on a baking-board and knead for three-quarters of an hour.

Turn into a buttered pan, and allow to stand in a cool place for twenty-four hours.

SUGAR ROCK CANDY

1 lb. lump-sugar
1 gill (½ cup) water
Pinch cream of tartar
4 tablespoonfuls Royal icing
½ teaspoonful vanilla extract

Put the sugar, water, and cream of tartar into a saucepan and boil to 300°, or till very brittle when tried in cold water.

Remove from the fire, and gently stir in the Royal icing and the vanilla extract. Pour at once into a wet tin.

Break in rough pieces when cold.

SUNSHINE CANDY

1½ lbs. (2½ cups) sugar
3 tablespoonfuls condensed milk
Few drops yellow color
1 teaspoonful lemon extract
Pinch cream of tartar
½ pint (1 cup) water
½ teaspoonful rose extract
Melted chocolate or melted fondant

Put the sugar and water into a saucepan, stir over the fire till dissolved, add the cream of tartar and the condensed milk, and stir until the mixture reaches 240°, or until it forms a soft ball when tried in cold water.

Pour into a wet basin, and when almost half cold, add the extracts and the color.

Beat it till creamy, then knead it for five minutes, cover with waxed paper and a cloth, and leave for one hour.

Form into small rounds and lay on waxed paper to dry.

Dip in melted chocolate or melted fondant.

TEDDY BEAR CANDY

1½ lbs. (3 cups) maple-sugar
½ pint (1 cup) molasses
½ pint (1 cup) water
1 teaspoonful cream of tartar
¼ lb. (½ cup) butter
2 teaspoonfuls baking soda
Pecan-nut meats, finely chopped
Melted chocolate or melted fondant
1 teaspoonful vanilla extract

Boil the sugar, molasses, water, and cream of tartar to 290°, or until, when tested in cold water, it is quite brittle; then add the butter, boil for three minutes, and remove from the fire. Stir in the soda dissolved in a little water, and the vanilla, and as soon as it begins to foam, pour it out upon large buttered platters and spread very thin. Sprinkle with the chopped nuts, and when cool, pour melted chocolate or melted fondant over the top.

When firm, cut or break into squares.

TUTTI FRUTTI CANDY

3 lbs. (6 cups) sugar
1 pint (2 cups) water
Pinch cream of tartar
1 teaspoonful vanilla extract
1 teaspoonful lemon extract
½ lb. (1 cup) chopped figs
½ lb. (1 cup) chopped cherries
½ lb. (1 cup) chopped candied pineapple
½ lb. (1 cup) chopped preserved ginger
½ lb. (1 cup) chopped seeded raisins
½ lb. (1 cup) chopped nut meats

Dissolve the sugar in the water; then add the cream

of tartar, and boil for a quarter of an hour; add the fruits and the nut meats, and boil till the syrup is quite brittle when tried in cold water, or until it registers 300° by the thermometer; remove from the fire, add the extracts, and beat till thick.

Wet a towel in cold water, pour mixture into it, and roll into a loaf shape. When cold, cut in slices and wrap in waxed paper.

This candy may be dipped into melted chocolate, melted flavored fondant, or into glacé.

VINEGAR CANDY

½ pint (½ cup) vinegar
½ pint (½ cup) water
1 level teaspoonful baking soda
¼ lb. (½ cup) butter
1 tablespoonful lemon-juice
1 teaspoonful glucose
1½ lbs. (3 cups) sugar
2 tablespoonfuls boiling water

Put the vinegar, water, butter, and sugar into a saucepan, and stir until the sugar is dissolved; then boil without stirring until it is brittle when tried in cold water, or registers 290° by the thermometer. Add quickly the lemon-juice and the soda dissolved in the boiling water; cook for two minutes, and pour out on a buttered slab or buttered platter.

When cool, pull into a long piece and cut into sticks or cushions with buttered scissors.

WALNUT CANDY

1 lb. (2 cups) brown sugar
1 gill (½ cup) golden syrup
Pinch cream of tartar
4 drops tartaric acid
1 oz. (2 tablespoonfuls) butter
½ lb. (½ cup) chopped walnut meats
1 gill (½ cup) water
1 teaspoonful pistachio extract

Put the sugar, water, and cream of tartar into a large saucepan and boil until they become clear; then add the syrup and the butter. Boil until the mixture sets when tested in cold water, or to 260° by the thermometer. Pour the mixture out on a large buttered dish or platter. Sprinkle on it the tartaric acid, and put the walnuts in a heap in the middle.

With a buttered knife keep folding the edges over into the middle, and go on doing this until the nuts are mixed in. Cut the candy into thick strips with a pair of buttered scissors. Pull and stretch these out until about an inch wide, and cut them into cushions.

WATERMELON CANDY

2 ozs. (½ cup) preserved watermelon rind
½ lb. (1 cup) chopped nut meats
1 teaspoonful rose extract
5 tablespoonfuls (½ cup) golden syrup
1 gill (½ cup) cold water
2 whites of eggs
1 pound (2 cups) sugar

Boil the sugar, water, and syrup to 280°, or until the candy becomes brittle when dropped into cold

water. Remove from the fire, and allow to cool slightly; then pour gradually over the stiffly beaten whites of the eggs, stirring constantly; add the watermelon rind, rose extract, and the nut meats. When well beaten, pour into a buttered tin.

Cut in squares when cool.

WINTERGREEN CANDY

½ pint (1 cup) golden syrup
1 lb. (2 cups) brown sugar
½ pint (1 cup) water
Pinch cream of tartar
½ teaspoonful wintergreen extract
Few drops red color

Put the syrup, water, and sugar into a saucepan, and stir until the sugar is dissolved; then add the cream of tartar; allow to boil until it forms a hard ball when tried in cold water, or until it registers 250° by the thermometer; then add the wintergreen extract and the red color.

Pour it on to a greased slab or a greased platter. When cool enough to handle, pull it over a candy hook until it is a rich yellow color. Roll it out and cut it into suitable sticks, and wrap each up in waxed paper.

MIXED BONBONS

MIXED BONBONS

"Gold and silver webs of sugar"

ACID DROPS

1 lb. lump-sugar
1 tablespoonful vinegar
½ oz. tartaric acid
1 teaspoonful lemon extract
1 pint (2 cups) water

Boil the sugar, vinegar, and water together to 300°, or until it will snap when tested in cold water.

Remove the pan from the fire, add the lemon extract and the acid, mix well, and when nearly cold, cut into small drops, or pass through a drop machine.

AFTER-DINNER MINTS

1 lb. (2 cups) sugar
Pinch cream of tartar
1 gill (½ cup) water
1 teaspoonful peppermint extract

Dissolve the sugar in a saucepan over the fire, then add the cream of tartar, let it boil without stirring until the mixture registers 300° F., or until, when tested in cold water, it is quite brittle.

Pour on a buttered slab. As soon as the edges cool, fold toward the center, and as soon as possible pull until white, adding the peppermint extract during the process.

Cut in small cushions with buttered scissors. Roll in powdered sugar and keep in glass jars.

Cover and let stand for two weeks.

ALMOND TABLET

2 lbs. (4 cups) sugar
12 tablespoonfuls golden syrup
1 teaspoonful salt
1 tablespoonful vanilla extract
3 ozs. (¾ cup) chopped almonds
½ pint (1 cup) milk

Put the sugar, syrup, milk, and salt into a deep saucepan; stir till it boils up well, and continue boiling without stirring for fifteen minutes, or until it reaches 240°.

Remove the pan from the fire, add the almonds and vanilla extract. Beat until creamy, and pour into a buttered pan.

When cool, mark in squares.

BARLEY SUGAR NO. 1

1½ lbs. lump-sugar
Pinch cream of tartar
1 pint (2 cups) water
1 lemon

Dissolve the sugar in the water; then add the thin rind of the lemon and the cream of tartar; let it boil till it forms a soft ball when tried in cold water, or until it reaches 240°; then remove the lemon rind. Add the strained juice of the lemon, and boil to 310°, taking care that the syrup does not burn—it must only take a light straw color.

Pour it on to a well-buttered platter or slab, and as soon as it begins to set, cut it into strips.

When it is cool enough to handle, take each stick and twist it into plaits. Keep in air-tight tins.

BARLEY SUGAR NO. 2

1 lb. lump-sugar
½ pint (1 cup) water
1 white of egg
1 teaspoonful vanilla extract
1 teaspoonful lemon extract
1 tablespoonful glucose

Put the sugar and water into a saucepan, and when dissolved, put over a moderate fire. When just beginning to warm, add the beaten white of egg. Stir well, and remove the scum while boiling; then add the glucose, and boil without stirring till perfectly clear.

Strain through muslin and boil to 300° by the thermometer, or until, when tested in cold water, it is brittle. Add the extracts, pour on to an oiled slab, and cut into strips.

Dip the hands in cold water and roll and twist the sticks. When cold, dust sifted sugar over them.

BROWN BETTIES

1 lb. (2 cups) brown sugar
1 gill (½ cup) milk
½ lb. (1 cup) chopped pecan-nut meats
½ teaspoonful clove extract

Mix the sugar and milk in a saucepan, boil for four minutes, stirring constantly; stir in the nuts and the extract; remove from the fire and beat till it grains and

looks sugary; then pour into a buttered tin to the depth of half an inch. As it cools, mark off in squares with a knife.

BULL'S EYES

2 lbs. (4 cups) sugar
½ pint (1 cup) water
Pineh cream of tartar
½ teaspoonful tartaric acid
½ teaspoonful lemon extract
Few drops yellow color

Put the sugar, water, and cream of tartar into a saucepan, and boil to 290°, or till it is quite brittle. Pour on to a buttered slab; cut off a small piece and pull it a nice, creamy white. Add the yellow color, lemon extract, and tartaric acid to the remaining portion, and mix all together.

Take the pulled part and draw it out in lengths, laying it on the colored portion in strips one inch apart. Fold the whole over, bringing the two ends together, so as to show the stripes on both sides. Pull into convenient sizes, and cut with buttered scissors, or pass through a drop machine.

BURNT ALMONDS

1 lb. (2 cups) sugar
½ pint (1 cup) water
½ lb. (2 cups) blanched almonds
Pinch cream of tartar
Color
Gum arabic
Flavor

Toast the almonds in the oven to a delicate shade of brown. Then put them in a large saucepan and

again heat them. Put the sugar, water, and cream of tartar into a saucepan, and boil to 290°. Pour a little of this syrup over the almonds, and toss till they separate. Repeat the process till the syrup is used up and the almonds thickly coated with sugar. A little flavor may be added at the last. Dry for one day and then glaze them.

Put two teaspoonfuls of the best gum arabic into a saucepan with a few drops of brown color, and heat; then toss the almonds in it till they are glazed. Set in a warm place to dry.

Another method: Boil one pound of lump-sugar and half a pint of water to 248°, or until it forms a hard ball when tested in cold water; add any flavoring to taste, such as vanilla, rose, almond, etc.; stir in one pound of blanched almonds, and boil to the crack.

Lift the pan from the fire and stir the mixture till the sugar begins to granulate. Then lay the almonds on a coarse sieve, separate any that have stuck together, and sift off any loose sugar. Again put the almonds on the fire, and cook until the sugar begins to melt; then lay them on the sieve once more and cover them.

To the sugar sifted from the almonds add half a pound more sugar and one gill of water; boil to 290°, or until it is brittle when dropped in cold water. Put the almonds into this, and stir them till the sugar begins to adhere; then again drain them on the sieve,

and again boil the siftings with half a pound sugar and one gill of water, and repeat the process with the almonds, being careful to keep them warm in between.

To glaze them, melt one tablespoonful of sugar and one ounce of gum arabic in half a gill of water; when this boils, throw in the almonds and toss them till well glazed all over.

Keep in close-topped jars.

BUTTERCUPS

1 pint (2 cups) molasses
½ lb. (1 cup) sugar
1½ gills (½ cup) water
Pinch cream of tartar
Few drops yellow color
Lemon flavored fondant
1 oz. (2 tablespoonfuls) butter

Put the molasses into a saucepan; add the sugar, water, butter, and cream of tartar, and stir over the fire until the mixture is dissolved. Cook without stirring to 260°,—in hot weather, to 300°,—or till it is brittle when tested in cold water. Add the color, and pour out on an oiled slab between buttered and slightly warmed candy bars.

Pull until light colored; then stretch out into a square shape, fold a strip of fondant in the center, roll into sticks three-quarters of an inch in diameter, and cut off in inch pieces with a pair of buttered scissors.

Keep in air-tight tins.

BUTTERSCOTCH NO. 1

½ pint (1 cup) molasses
½ lb. (1 cup) sugar
¾ lb. (1½ cups) butter
1 teaspoonful vanilla extract
½ teaspoonful lemon extract
Pinch cream of tartar

Put the sugar, molasses, butter, and cream of tartar into a saucepan and boil, stirring all the time, to 290°, or till it hardens in cold water. Add the extracts, and pour into buttered tins, or between buttered candy bars.

Mark in squares when half cold, and break when quite cold.

Wrap in waxed paper.

BUTTERSCOTCH NO. 2

3 lbs. (6 cups) light brown sugar
1 pint (2 cups) water
Pinch cream of tartar
2 teaspoonfuls lemon extract
¾ lb. (1½ cups) butter (melted)

Put the sugar and the water into a large saucepan; stir occasionally until it boils; then add the cream of tartar. Put the cover on the pan and boil for ten minutes. Remove the cover, and allow it to boil till it reaches 310° by the thermometer, or until, when tried in cold water, it will snap; then pour in the melted butter and the lemon extract, and allow it to boil through the sugar, but be careful not to burn the syrup. Now pour between buttered candy bars.

When cool, throw the sides into the center.

When cold, cut with buttered scissors into small pieces and wrap in waxed paper or in tinfoil.

CARAMEL WALNUTS

½ lb. ground almonds
Good walnut halves
¼ lb. (½ cup) granulated sugar
2 ozs. (½ cup) confectioners' sugar
1 white of egg
1 teaspoonful vanilla extract
½ teaspoonful almond extract
1 lb. lump-sugar
½ pint (1 cup) water
Pinch cream of tartar

Sift the granulated and confectioners' sugars into a basin, add the ground almonds, white of egg, and extracts, and mix well together. Take a piece of this mixture, and roll it to a round ball; put a half walnut on each side; roll it around and set aside; repeat till the whole is finished.

Set aside for one day to get firm and hard. Then boil the lump-sugar and water, and when boiling, add the cream of tartar. Boil to 290°, or till it is brittle when tested in cold water. Dip the walnuts one by one in this; put them on a buttered plate till nearly cold. Then lift off and place in paper cases.

CHERRY CUPIDETTES

1 lb. (2 cups) sugar
1 gill (½ cup) water
Pinch cream of tartar
2 ozs. (½ cup) chopped preserved cherries
A few whole candied cherries
2 whites of eggs

Boil the sugar, water, and cream of tartar together until a hard ball is formed when tried in cold water, or until it reaches 250°; then stir in the chopped cherries.

Pour over the stiffly beaten whites of the eggs; beat till foamy and light. Lay the candied cherries on a buttered tin about two inches apart, and drop the mixture in tablespoonfuls on these, pressing a candied cherry on the top of each.

Serve in paper cases.

CHERRY DELIGHT

½ lb. (1 cup) chopped preserved cherries
½ cake grated chocolate
1 lb. (2 cups) sugar
½ pint (1 cup) cream
1 oz. (2 tablespoonfuls) butter
1 teaspoonful lemon extract
½ teaspoonful orange-flower water

Put the sugar, chocolate, cream, and butter into a saucepan, stir continually until it registers 240° by the thermometer, or until, when tried in cold water, it forms a soft ball; then add the lemon extract, orange-flower water, and the chopped cherries. Remove from the fire, stir until creamy, and pour into buttered tins.

Cut into squares when cold, and cap each square with a cherry.

Keep in air-tight boxes.

CHESTNUTS À LA NESSELRODE

6 marrons glacé
6 candied violets
6 macaroons
1 tablespoonful brandy
4 tablespoonfuls boiling water
2 whites of eggs
1 oz. (1 tablespoonful) sugar
Pistachio nuts
1½ gills (¾ cup) whipped cream
½ oz. (1 heaping tablespoonful) powdered gelatine
1 tablespoonful maraschino

Cut the marrons and the macaroons into small dice; put them into a basin with the brandy and the maraschino, and let them soak for half an hour. Whisk the cream until thick, but not stiff; add the sugar, the gelatine dissolved in the water, and the whites of the eggs stiffly beaten; then add the marrons and the macaroons. Have ready some small paper cases. Pin a band of note-paper coming above the case tightly around each one. Pour in the mixture, and put them in a cool place to get firm. Draw off the paper, decorate with the nuts and violets.

CHOCOLATE AND COCOANUT LAYER CANDY

Part 1:

1½ tablespoonfuls butter
1 gill (½ cup) milk
¾ lb. (1½ cups) sugar
2½ squares unsweetened chocolate
1 teaspoonful vanilla extract
Pinch cream of tartar

Part 2:

2 teaspoonfuls butter
1 gill (½ cup) milk
¾ lb. (1½ cups) sugar
2 ozs. (½ cup) chopped cocoanut
1 teaspoonful lemon extract

Part 1: Melt the butter, add the milk, sugar, and chocolate. Stir till melted, then add the cream of tartar, and continue stirring and boiling for twelve minutes. Remove from the fire, add the vanilla extract, and beat till creamy. Turn quickly into a buttered tin.

Part 2: Melt the butter, add the milk and sugar, and boil for twelve minutes, stirring all the time. Remove the pan from the fire, add the cocoanut and the lemon extract. Beat till creamy, and pour on the top of the chocolate candy, which has been allowed to harden.

CHOCOLATE DROPS

1 lb. (2 cups) sugar
½ pint (1 cup) water
1 teaspoonful vanilla extract
1 teaspoonful lemon extract
2 tablespoonfuls boiling water
½ lb. melted chocolate

Boil the sugar and the cupful of water to 240°, or until the syrup forms a soft ball when tried in cold water. Remove the pan from the fire and stir until white and hard; then add the melted chocolate and the extracts, and drop by spoonfuls on to waxed paper.

CHOCOLATE WALNUTS

10 ozs. (1¼ cups) confectioners' sugar
½ oz. (1 heaping tablespoonful) powdered gelatine
5 tablespoonfuls water
2 tablespoonfuls glucose
2 ozs. (⅔ cup) grated chocolate
½ teaspoonful vanilla extract
Walnut meats

Put half of the sugar into a saucepan; add the gelatine and water; stir till boiling; then add the glucose and stir till melted. Put the remainder of the sugar on a slab. Melt the chocolate. Pour the hot syrup into the center of the dry sugar; add the chocolate and vanilla extract, and stir to a smooth paste.

Form into balls; on each side of these press halves of walnuts and set in a cool place to harden.

COLLEGE PRALINES

½ lb. (1 cup) maple-sugar
1 lb. (2 cups) brown sugar
½ pint (1 cup) milk
1 oz. (2 tablespoonfuls) butter
2 ozs. (½ cup) chopped preserved ginger
2 ozs. (½ cup) chopped pecan-nut meats

Put the sugars, milk, and butter in a saucepan, and boil to 240°, or till the mixture forms a soft ball when tried in cold water. Remove from the fire, add the ginger and nut meats, and beat until it begins to stiffen. Pour into a buttered tin, and with a teaspoon mold into small pyramids.

Cap each with half a pecan-nut meat.

COCOANUT CANDY BARS NO. 1

3 lbs. (6 cups) sugar
½ lb. glucose
1 tablespoonful orange-flower water
½ lb. (2 cups) chopped cocoanut
½ pint (1½ cups) water
Red color

Put the sugar and water into a saucepan over the

fire; when melted and boiling, add the glucose and orange-flower water and boil to 236°. Remove from the fire, and allow to become almost cold. Place a sheet of waxed paper on a marble slab, and on this make a square with the candy bars. Divide the syrup two-fifths into a saucepan and three-fifths into another basin. Add a few drops of red color to the smaller portion, and place it over the fire. Allow the syrup to boil to 150°; then remove from the fire, and with a wooden spoon rub it on the sides of the pan until it gets white. Scrape it off the sides, and repeat, stirring the whitened sugar into the whole until it becomes cloudy.

Add two-fifths of the cocoanut, and stir quickly until the whole becomes like fondant. Then pour it into the candy bar, and spread out until half an inch thick. Treat the larger white portion in the same way, and pour it on the top of the pink layer. When set, remove the bars and cut into strips.

Nuts may be added to this candy. Other pretty combinations are coffee and lemon, pale yellow and chocolate, or pale pink with pale green.

COCOANUT CANDY BARS NO. 2

1¼ lbs. (2½ cups) sugar
½ lb. fondant
¾ lb. pink fondant
8 dessertspoonfuls cream
½ pint (1 cup) cold water
½ lb. (1 cup) desiccated cocoanut
1 teaspoonful almond extract
1 teaspoonful rose extract

Dissolve the sugar in the water. Bring the cream to the boiling-point; then stir in the cocoanut and the almond extract and set aside. When the sugar comes to boiling-point, add the cream of tartar, and boil without stirring to 240°, or till it forms a soft ball when tried in cold water. Remove the pan from the fire, and let it stand for four minutes. Add the white fondant and the soaked cocoanut, and mix well. As soon as the mixture becomes slightly white, pour it between buttered candy bars, on a slab, or into buttered tins. Allow to set.

Melt the pink fondant, add the rose extract, and pour it over the top of the white cocoanut.

When quite set, cut into bars and wrap in waxed paper.

COCOANUT DAINTIES

1 large cocoanut
1 beaten white of egg
Milk of cocoanut
2 lbs. (4 cups) sugar
½ teaspoonful almond extract

Grate the cocoanut and put it into a large saucepan with the sugar, egg, and milk. Stir continually over the fire until the candy begins to sugar. Remove immediately, add the almond extract, and beat until it gets creamy. Then drop, a spoonful at a time, on buttered tins. Sprinkle over the top of each some finely chopped cocoanut.

COCOANUT DELIGHT

½ lb. (1 cup) chopped cocoanut
½ pint (1 cup) cream
1½ lbs. (3 cups) sugar
1 oz. (2 tablespoonfuls) butter
½ teaspoonful almond extract
1 teaspoonful vanilla extract

Put into a saucepan the sugar, cream, and butter, and boil for eight minutes, stirring constantly. Remove from the fire, add the cocoanut and extracts, and allow to become cold, then beat until creamy.

Pour into buttered tins, and when cold, cut into neat squares. Maple-sugar may be substituted for the white sugar in the recipe.

COCOANUT DROPS NO. 1

Chopped cocoanut
1 lb. (2 cups) sugar
½ pint (1 cup) water
Pinch cream of tartar
1 teaspoonful orange extract
Few drops orange color
1 teaspoonful vanilla extract
Few drops brown color

Dissolve the sugar in the water in a saucepan; then add the cream of tartar and boil until it registers 240° by the thermometer, or until, when tried in cold water, it forms a soft ball.

Pour half of the syrup into a basin, add orange extract and orange color, and beat until creamy.

Drop from a teaspoon on waxed paper and sprinkle chopped cocoanut on the top of each drop.

Beat the other half of the syrup in the same manner,

adding the vanilla extract and the brown color, and finish in the same way.

COCOANUT DROPS NO. 2

1 large cocoanut
½ teaspoonful almond extract
1 gill (½ cup) cocoanut milk
2 lbs. (4 cups) sugar

Put the sugar and the cocoanut milk into a saucepan over the fire; stir until it registers 218° F., or until it spins a heavy thread; then add the grated cocoanut and boil for fifteen minutes, stirring all the time. Remove from the fire and beat well.

Drop from a spoon on waxed paper.

COCOANUT CONES

Chopped cocoanut
2 lbs. lump-sugar
½ pint (1 cup) water
Pinch cream of tartar
½ teaspoonful almond extract
½ teaspoonful rose extract

Dissolve the sugar in the water in a saucepan; then add the cream of tartar and boil without stirring until it registers 290° by the thermometer, or until, when tested in cold water, it will snap; then stir into it sufficient chopped cocoanut to make it quite thick, adding the extracts. Shape into neat cones and place on waxed paper to dry.

COCOANUT ROUNDS

2 tablespoonfuls chopped cocoanut
2 tablespoonfuls milk
¼ lb. (½ cup) confectioners' sugar
1 white of egg
Few drops yellow color
1 teaspoonful powdered gelatine

Dissolve the gelatine in the milk; add the cocoanut, and infuse it in the milk for fifteen minutes; next add the yellow color and allow to cool slightly, and then stir in half of the sugar.

Turn out on a board and knead in the remainder of the sugar. Roll out and cut into small rounds. Brush the tops with white of egg and sprinkle with chopped cocoanut.

COCOANUT STRAWS

1 large cocoanut
1 lb. (2 cups) sugar
½ pint (1 cup) water
Powdered ginger
Colored sugar

Dissolve the sugar slowly in the water; then boil until it registers 236° by the thermometer, or until it spins a heavy thread. Remove the brown skin from the cocoanut and cut it into straws about the size of a match. Boil the cocoanut in the syrup until tender.

Remove from the syrup, and sprinkle well with powdered ginger. Dry in a very slow oven and roll in colored sugar.

COCOANUT SQUARES

1 lb. (2 cups) sugar
½ lb. (1 cup) desiccated cocoanut
1 oz. (2 tablespoonfuls) butter
1 tablespoonful glucose
1 gill (½ cup) water
1 teaspoonful orange extract

Put the sugar, water, and glucose into a saucepan; dissolve over the fire, and boil to 230°. Then melt the butter and add it and boil to 240°, or till it forms a soft ball when tried in cold water.

Stir all the time the candy is cooking. Pour into a wet basin, set aside until half cold; then beat until thick and white, and leave for one hour.

Knead till creamy; return to the saucepan, add the cocoanut and extract, and mix well; then pour into a buttered tin and leave covered over night.

Cut in squares and leave them to dry on waxed paper for a few hours.

COCOANUT WAFERS

3 tablespoonfuls chopped cocoanut
2 teaspoonfuls powdered gelatine
4 tablespoonfuls cream
Orange color
½ teaspoonful rose extract
1 white of egg
½ lb. (1 cup) confectioners' sugar

Dissolve the gelatine in the cream; then add the cocoanut, and infuse it in the mixture for fifteen minutes. Add the color and extract, and allow to cool

slightly; then beat in half of the sugar. Turn out on a slab and knead in the remainder of the sugar. Roll out and cut in small rounds with a cutter.

Brush the tops with the beaten white of egg, and sprinkle with chopped cocoanut.

COOKED COCOANUT KISSES

1 lb. lump-sugar
1 gill (½ cup) water
½ lb. (1 cup) desiccated cocoanut
1 teaspoonful almond extract
Color to taste
2 tablespoonfuls fondant
1 teaspoonful vanilla extract

Boil the sugar and water to 240°, or till the syrup forms a soft ball when tried in cold water. Remove the pan from the fire and divide the candy into two basins.

To one half add the vanilla extract, and to the other a few drops of color and the almond extract.

Keep the two portions stirred briskly until the sugar begins to look cloudy; then stir in the fondant and cocoanut, dividing them evenly between the two portions.

Mix well, and as it begins to set, form it into rough, high heaps on a dry slab or platter and leave till set.

Cherry, pineapple, ginger, nut, and chocolate kisses are made in the same way.

COVERED ALMONDS

Blanched almonds
2 tablespoonfuls boiling water
Confectioners' sugar
1 teaspoonful almond extract
1 teaspoonful vanilla extract
Red color
1 white of egg
1½ tablespoonfuls glucose

Put the glucose into a basin, and pour over it the boiling water; stir until quite dissolved; then sift in sufficient confectioners' sugar to form a very stiff paste. Let it stand for one hour, covering the basin with a cloth. Dust a slab with icing sugar, and turn the mixture out on it; knead the paste smooth; add a few drops of red color and the extracts. Form into oval centers, and press between two almonds. Brush over the cream part with the stiffly beaten white of egg, and roll in colored sugar. Any color may be used to suit taste.

Covered walnuts are made by making the above cream, forming it into round centers and pressing them between two halves of walnuts. Finish the same as the almonds.

CRACKER JACK NO. 1

6 quarts popped corn
½ pint (1 cup) molasses
½ lb. (½ cup) sugar
½ teaspoonful baking soda
1 tablespoonful hot water

Pop the corn, free it from any hard kernels, and place it in a large buttered pan.

Boil the molasses and sugar to 290°, or till the mixture snaps in cold water; then add the soda dissolved in the water. Let it foam up, and pour it over the corn, stirring constantly so that each grain may be coated.

Pack firmly in tins.

CRACKER JACK NO. 2

4 quarts popped corn
2 ozs. (4 tablespoonfuls) butter
1 tablespoonful vinegar
1 teaspoonful glucose
1 lb. (2 cups) brown sugar
½ pint (1 cup) water

Remove all burnt and unpopped grains from the popped corn and put it in a large buttered pan.

Dissolve the sugar in the water in a saucepan, then add the glucose, butter, and vinegar, and boil without stirring until it registers 290° F., or until, when tested in cold water, it will snap. Pour over the popped corn, stirring quickly all the time so that each grain may be coated.

CREAMED VIOLETS

1 lb. (2 cups) sugar
½ pint (1 cup) cream
Few drops violet color
½ teaspoonful vanilla extract
½ teaspoonful rose extract
4 tablespoonfuls (½ cup) honey
1 white of egg
Pinch cream of tartar

Dissolve the sugar in the cream; then add the cream of tartar and the honey and boil, stirring all the time

until the syrup reaches 240°, or until it forms a soft ball when tried in cold water. Remove from the fire; add the stiffly beaten white of egg, the violet color, and the extracts. Beat till creamy. Drop on waxed paper.

With a pointed stick shape into violet petals. Do not touch till firm.

DATE SQUARES

½ lb. (1 cup) stoned chopped dates
1 lb. (2 cups) sugar
½ pint (1 cup) water
Pinch cream of tartar
1 teaspoonful lemon extract

Dissolve the sugar in the water in a saucepan; then add the cream of tartar and boil until it registers 300° by the thermometer, or until, when tested in cold water, it is quite brittle; then add the lemon extract. Spread the chopped dates in buttered pans and pour the boiling syrup gently over them. When nearly cold, mark off into squares. Figs may be used in place of dates.

The date or fig squares may be dipped in melted chocolate, in melted flavored fondant, or in glacé.

DORMITORY DREAMS

½ pint (1½ cups) rich cream
½ lb. (2 cups) chopped mixed candied peel
1 lb. 14 ozs. (3¾ cups) sugar
½ lb. (1 cup) black-walnut meats, broken in small pieces
1 teaspoonful orange extract
1 teaspoonful lemon extract
Pinch cream of tartar

EDINBURGH ROCK

Boil the sugar, cream, and cream of tartar to 240°, or until it forms a soft ball when tried in cold water. Remove from the fire, cool slightly, and pour into a wet platter. Let it stand until quite cold; then beat until creamy, add the nuts, peel, and extracts, and beat until stiff; then let it stand for a quarter of an hour. Break off a small piece and knead until soft. Continue this, packing the candy into a mold lined with waxed paper until it has all been used. Turn out and cut in slices. When dry, they may be dipped in melted fondant, melted chocolate, or glacé.

EDINBURGH ROCK

1 lb. (2 cups) sugar
Pinch cream of tartar
Flavor to taste
Color to taste
½ pint (1 cup) water

Dissolve the sugar in the water, stirring all the time; then add the cream of tartar and boil without stirring to 262°, or until it forms a hard ball when tried in cold water. Add the flavor and color if desired, and pour out on a buttered marble slab, between buttered candy bars.

As soon as it cools a little turn the corners and sides into the middle with a buttered knife, to insure regular pulling. When cool enough to handle, dust the fingers with sugar or rub them with oil and pull the candy until it turns dull. Pull it into strips and cut the required length with buttered scissors. Place on waxed

paper and lay aside in a warm room for a day or two until it becomes powdery and granulated.

Keep in air-tight tins.

FIG CREAMS

1 lb. (4 cups) chopped figs
Boiling water
1½ lbs. (3 cups) sugar
3 teaspoonfuls lemon-juice

Put the figs into a saucepan and just cover with boiling water; then cook until very tender. Remove from the fire, drain, return the water to the saucepan, and boil until only one cupful of the liquid remains. Meanwhile rub the figs through a sieve, and stir the pulp into the boiling liquid. Add the sugar and the lemon-juice, and simmer until it is a thick paste.

Pour into frames lined with wafer paper. As it cools, cut into neat squares, and when cold, sprinkle with colored sugar.

FIG ROCK

1 lb. (2 cups) sugar
1 pint (2 cups) water
Pinch cream of tartar
1 teaspoonful lemon extract
½ lb. (2 cups) figs toasted and split

Dissolve the sugar in the water; then add the cream of tartar and boil without stirring to 250°, or till it forms a hard ball when tried in cold water. Then add the lemon extract and the figs. Pour into a buttered tin.

When cold, break into small pieces.

FRUIT JUJUBES

1 can peaches or apricots
¾ lb. (1½ cups) sugar
1 teaspoonful almond extract

Pour off the juice from the peaches or apricots; then rub them through a fine sieve. Weigh off one pound of this purée into a saucepan, add the sugar, and bring very slowly to the boil, stirring all the time. Continue to stir until very thick—when a drop placed on a slab or platter will set. Let the purée cool; then add the almond extract and pour on waxed paper. When quite cold, remove the paper and stick together. Roll in colored sugar or brilliantine, or dip in melted fondant or chocolate. These sweets may be colored to taste. A few chopped nuts, raisins, cherries, etc., may also be added.

Another method: Take any fruit liked, such as figs, apples, etc.—very watery fruits are not suitable. Stew the fruit till very soft, with sufficient sugar to sweeten (six ounces to a pound of fruit being sufficient). Then rub through a fine sieve. Put this purée and sugar together in a pan, and cook slowly until very thick. Set aside to cool, then add one teaspoonful of any extract preferred. Pour out into rounds on waxed paper, sprinkle with sugar, and when firm, remove the paper and stick two together. They may be finished as above.

FRUIT AND NUT PEPPERMINTS

1 oz. gum tragacanth
½ gill (½ cup) tepid water
5 drops oil of peppermint
1½ lbs. (3 cups) confectioners' sugar
½ lb. (1 cup) chopped fruits, dates, raisins, cherries
½ lb. (1 cup) chopped nut meats

Soak the gum tragacanth in the tepid water until swollen and tender. Wring in a cloth, and work with the palm of the hand; add the peppermint, and work until white and elastic. Knead in gradually the confectioners' sugar, the fruits, and the nut meats.

Roll out on a board, sprinkled over with confectioners' sugar, to half an inch in thickness; stamp out, and place on waxed paper to dry.

GERMAN ROLLS

½ pint (1 cup) grated unsweetened chocolate
½ lb. (1 cup) granulated sugar
1 teaspoonful almond extract
2 teaspoonfuls vanilla extract
½ lb. (1 cup) blanched almonds
½ lb. (½ cup) powdered sugar
2 whites of eggs

Chop the almonds into very fine pieces. Crush the sugar with a rolling-pin on a baking-board. Beat up the whites of eggs in a saucepan to a stiff froth; then heat them over the fire and stir with a wooden spoon till warm.

Add the chocolate, sugar, and almonds, and stir until the mixture is hot. Remove from the fire; add the extracts; pour the hot mixture on the powdered sugar, and knead it on a baking-board.

Form into a large roll or several small ones. Allow to dry for twelve hours, then cut in slices. Wrap in waxed paper.

GINGER CANDY BARS

1½ lbs. (3 cups) maple-sugar
1½ lbs. (3 cups) brown sugar
1 pint (2 cups) water
1 teaspoonful ginger extract
½ lb. (1 cup) chopped preserved ginger
3 tablespoonfuls of ginger syrup
Pinch cream of tartar
Few drops yellow color
1½ ozs. (3 tablespoonfuls) washed butter

Dissolve the sugars in the water, add the cream of tartar and butter, and boil to 240°; stir slowly, add the ginger, ginger syrup, and ginger extract, and boil to 250°, or till the syrup forms a hard ball when tested in cold water.

Allow to cool for eight minutes; then add the color; beat till creamy, and pour into buttered tins, or between buttered candy bars.

When cold, cut in bars. Wrap each in waxed paper.

If wanted for balls, roll into small balls while warm.

GINGER JIBB

½ oz. powdered ginger
½ lb. (½ cup) butter
½ lb. (1 cup) brown sugar
½ lb. (¾ cup) molasses

Put the molasses, ginger, butter, and sugar into a large saucepan and boil to 300°, or until it will snap when tested in cold water.

Pour into buttered tins or between buttered candy bars. Cut into small squares or bars. Wrap in waxed paper.

Cinnamon jibb is made in the same way, using powdered cinnamon in place of powdered ginger.

GUM-DROPS

1 lb. best gum arabic
1½ pints (3 cups) water
1 lb. (2 cups) sugar
Color to taste
Flavor to taste

Soak the gum arabic in the water over night; then dissolve it carefully over hot water, strain, and add the sugar.

Heat till the sugar is dissolved; then add color and flavor to taste. When as thick as honey, pour the mixture into starch molds. Set in a warm place for several days until the drops are hard enough to handle. Then dampen a little and shape in granulated sugar.

The gum-drops may be dipped in melted chocolate.

GUNDY

2 lbs. (4 cups) brown sugar
¼ lb. (½ cup) molasses
Pinch cream of tartar
1 teaspoonful vanilla extract
½ teaspoonful lemon extract
Few drops acetic acid

Dissolve the sugar, water, and molasses in a saucepan over the fire; then add the cream of tartar and boil to 270°; add the acetic acid, the extracts, and continue to boil to 290°, or till quite brittle when tested in cold water.

Pour on to an oiled slab, between buttered candy bars, and when cool enough to handle, pull for five minutes; then shape into long sticks and roll each in waxed paper.

If the candy gets too cold for pulling, either heat it a little over the fire or in front of a batch warmer.

HARD BAKE

½ lb. (2 cups) almonds
1 lb. (2 cups) sugar
1 gill (½ cup) water
Pinch cream of tartar
1 teaspoonful lemon extract

Blanch the almonds and split them in halves. Dissolve the sugar in the water, add the cream of tartar, and boil to 315°; then add the extract.

Sprinkle the almonds in a buttered tin, pour the boiling syrup over them, leave till cool, then mark in squares with a sharp knife.

Put aside till cold, then break up.

Fresh cocoanut cut in slices two inches long and toasted may be used in place of the almonds.

HEAVENLY HASH

1 lb. (4 cups) seeded raisins
½ lb. (1 cup) blanched and chopped almonds
½ lb. (2 cups) English-walnut meats, chopped
2 lbs. (4 cups) brown sugar
½ lb. (2 cups) chopped figs
¼ lb. (1 cup) chopped citron peel
½ lb. (1 cup) chopped ginger
½ lb. (1 cup) chopped preserved cherries
½ pint (1 cup) cream
1 oz. (2 tablespoonfuls) butter
1 tablespoonful vanilla extract
Pinch cream of tartar

Dissolve the sugar in the water in a saucepan; then add the cream of tartar, butter, and cream, boil until it registers 250° by the thermometer, or forms a hard ball when tried in cold water; then add the extracts, nut meats, and the fruit, mixing well.

Pour into a deep buttered pan. Turn out when cold and cut into slices.

HONEY BALLS

1 gill (½ cup) honey
1½ lbs. (3 cups) sugar
½ pint (1 cup) cream
1 white of egg
2 ozs. (½ cup) chopped candied pineapple
2 ozs. (½ cup) chopped black or English-walnut meats
½ teaspoonful rose extract

Dissolve the sugar in the cream, boil to 240°, and then add the honey and boil to 250°, or till the syrup forms a hard ball when tested in cold water.

Remove the pan from the fire, add the stiffly beaten white of egg, beat for one minute, then add the nut meats, pineapple, and rose extract.

Beat until firm, and shape into balls.

HONEY BONBONS

5 tablespoonfuls strained honey
5 tablespoonfuls cream
Pinch of salt
½ teaspoonful rose extract
Chopped marshmallows
Crystallized cherries and citron

Put the honey and the cream into a saucepan, and cook for eight minutes after the mixture begins to boil, stirring all the time. Remove from the fire, and when slightly cool, add the salt and the rose extract.

Sprinkle chopped marshmallows on buttered tins, and pour the mixture over them. Ornament the top with crystallized cherries cut in halves and shredded candied citron.

HUNKY DORY

½ lb. (2 cups) popped corn
½ lb. (1 cup) pecan-nut meats
3 cakes sweet chocolate
2 tablespoonfuls rich cream

Break the chocolate into small pieces and melt it over hot water. As soon as it is melted, add the cream, corn, and nuts. Stir quickly with a silver fork, and lift out in small lumps.

Place on waxed paper to dry.

ITALIAN HONEY DROPS

2 tablespoonfuls strained honey
1 gill (½ cup) boiling water
½ lb. (1 cup) sugar
1 white of egg
2 teaspoonfuls butter
A few almonds or pecan-nut meats
½ teaspoonful almond extract

Put the sugar, honey, boiling water, and butter into a saucepan; stir until dissolved; then cook slowly to 240°, or until it forms a soft ball when tried in cold water.

Pour the syrup into the stiffly beaten white of egg, stirring all the time; then add the almond extract and beat till creamy.

Drop on waxed paper, decorate with nut meats or with shredded almonds.

JANUARY THAW

1 lb. (2 cups) sugar
1 pint (2 cups) milk
½ lb. (½ cup) butter
1 lb. (4 cups) chopped nut meats
1 teaspoonful vanilla extract
1 teaspoonful pistachio extract

Put the sugar, milk, and butter into a saucepan; boil until the mixture hardens in cold water, or until it reaches 252°.

Remove from the fire, add the nut meats and the extracts, beat until creamy, and pour into buttered tins.

JELLY SQUARES

1 lb. (2 cups) sugar
½ pint (1 cup) cream
1 glass any kind of jelly
4 tablespoonfuls glucose
½ oz. (1 heaping tablespoonful) powdered gelatine
1 gill (½ cup) boiling water
3 tablespoonfuls vanilla extract

Dissolve the sugar in the cream; then add the glucose; stir constantly until it forms a hard ball when tried in cold water, or registers 250° by the thermometer; then add the vanilla extract and pour into a deep buttered tin.

Melt the jelly over hot water, add the gelatine dissolved in the hot water, and pour into wet pie-tins.

When the candy is cold and the jelly stiff, brush the candy over with the jelly; then pour over more candy, repeat until the tin is full, having a candy layer on the top.

Allow to stand in a cool place over night; then cut into neat squares with a sharp knife.

LEMON DROPS

1 lemon
1 gill (½ cup) water
1 white of egg
1 lb. (2 cups) sugar
Chopped candied lemon peel

Boil the sugar and water to 240°, or till the syrup forms a soft ball when tried in cold water. Add the grated rind of the lemon and the strained juice, and

pour on the stiffly beaten white of egg, beating all the time. Beat until it can be shaped into small drops or balls.

Roll each ball in chopped lemon peel.

Orange drops may be made in the same way, using one orange in place of the lemon.

LEMON JUJUBES

1 oz. (2 heaping table-spoonfuls) powdered gelatine
3 ozs. pure glycerine
1 gill (½ cup) lemon-juice

Put the ingredients into a double boiler, and stir over boiling water until the gelatine is quite dissolved. Pour into a wet deep plate.

When cold, cut in squares and roll in powdered sugar.

MALTED MILK NUT DAINTY

1 pint (2 cups) malted milk
2½ lbs. (5 cups) sugar
1 quart (4 cups) water
2 ozs. (½ cup) nut meats
2 ozs. (½ cup) raisins
1 teaspoonful vanilla extract

Dissolve the malted milk in one cupful of the water; then add the sugar and the remaining water (which should be boiling). Boil to 240°, or until it forms a soft ball when tried in cold water. Then add the vanilla extract, the nut meats broken into small pieces, and the raisins. Beat until it begins to grain; then pour into a buttered pan.

When cool, cut into squares.

MAPLE BALLS

½ lb. (1 cup) maple-sugar
½ lb. (1 cup) light brown sugar
½ gill (½ cup) water
½ teaspoonful almond extract
Walnut meats

Boil the sugars and water until the syrup forms a soft ball when tried in cold water, or registers 240° by the thermometer, and then add the almond extract. When partially cool, stir until creamy, and when firm, knead till smooth, form into small balls, and press half a walnut meat into each ball.

When cold and firm, dip in melted chocolate, into melted fondant, or in glacé.

MAPLE DELIGHTS

½ lb. (1 cup) grated maple-sugar
½ lb. (1 cup) brown sugar
1 tablespoonful glucose
1 gill (½ cup) water
1 gill (½ cup) peanut butter
½ teaspoonful lemon extract

Melt the sugars in the water in a saucepan; then add the glucose and boil, stirring all the time, to 250°, or until it forms a hard ball when tried in cold water. Remove from the fire and stir in the peanut butter and the lemon extract. Beat till stiff, and spread it in a flat, buttered pan. When cold, cut it into squares and roll in powdered maple-sugar.

MAPLE PENOCHE

1 pound (2 cups) maple-sugar
½ pound (1 cup) white sugar
1½ gills (¾ cup) cream or milk
1 tablespoonful butter
½ lb. (1 cup) chopped peanuts
1 teaspoonful almond extract
Pinch salt

Mix the sugars together in a saucepan, add the milk, butter, and salt. Boil to 240°, or until the syrup forms a soft ball when tested in cold water. Remove from the fire, and set the pan in a dish of cold water; when slightly cool, add the nuts and the almond extract. Beat until creamy, and then pour into a buttered tin. When nearly cold, cut into cubes.

MAPLE DOMINOES

½ pint (1 cup) maple syrup
½ pint (1 cup) sugar
2 ozs. (½ cup) chopped nut meats
2 whites of eggs
½ teaspoonful rose extract
1 tablespoonful chopped angelica

Boil the sugar and syrup together to 245°, or until the candy forms a hard ball when tried in cold water.

Pour gradually over the beaten whites of the eggs, and beat until it begins to cream; add the rose extract, chopped nuts, and chopped angelica.

Pour into buttered pans, and when cold, cut into dominoes.

MAPLE BRITTLE

1½ lbs. (3 cups) maple-sugar
½ pint (1 cup) water
½ pint (1 cup) molasses
Pinch cream of tartar
1 tablespoonful maple syrup
½ lb. (½ cup) butter
2 level teaspoonfuls baking soda
1 tablespoonful boiling water
½ lb. (1 cup) chopped Brazil-nut meats
1 teaspoonful lemon extract

Boil the sugar, cold water, syrup, and the cream of tartar to 300° by the thermometer, or until, when tested in cold water, it will snap; then add the butter, boil for four minutes, remove from the fire, add the soda dissolved in the boiling water, and the lemon extract. As soon as it begins to foam pour it out upon well-buttered platters and spread very thin. Sprinkle with the chopped nuts.

When cold, pour melted chocolate or melted flavored fondant over it.

MAPLE BONBONS

1 lb. (2 cups) brown sugar
1 gill (½ cup) maple syrup
2 whites of eggs
1 teaspoonful lemon extract
1 gill (½ cup) water
½ lb. (1 cup) chopped English-walnut meats
Pinch cream of tartar

Boil together the maple syrup, brown sugar, water, and cream of tartar until a soft ball is formed when dropped into cold water, or until it registers 240° by the thermometer; then add the lemon extract.

Pour very gradually on to the stiffly beaten whites of the eggs, and beat until it begins to stiffen; then add the chopped nut meats and pour into buttered pans, or between buttered candy bars.

When cool, mark into bars.

MAPLE DROPS NO. 1

1 lb. (2 cups) maple-sugar
1 gill (½ cup) boiling water
1 teaspoonful vanilla extract
Walnut meats

Boil the sugar and the water without stirring until the syrup forms a soft ball when tried in cold water. or registers 240° by the thermometer; then add the vanilla extract. Remove from the fire and beat till creamy.

Drop from a teaspoon in small rounds upon buttered plates or on a buttered slab.

Finish by pressing the unbroken half of an English walnut upon the top of each.

MAPLE DROPS NO. 2

1 lb. (2 cups) maple-sugar
½ lb. (1 cup) brown sugar
1 gill (½ cup) water
1 teaspoonful rose extract
2 ozs. (½ cup) chopped walnut meats
2 ozs. (½ cup) chopped dates
2 ozs. (½ cup) chopped raisins
3 whites of eggs
Pinch cream of tartar

Boil the sugars, water, and cream of tartar till the mixture forms a hard ball when tried in cold water, or reaches 252° by the thermometer; then remove from

the fire and add the extract, the nut meats, and the fruit.

Beat the whites of the eggs to a stiff froth, add the mixture, and drop from a teaspoon on waxed paper.

MAPLE GOODIES

6 tablespoonfuls maple syrup
3 tablespoonfuls water
1 white of egg
Powdered sugar
Walnut meats or pecan-nut meats

Boil the maple syrup and water till it forms a soft ball when tried in cold water; pour gradually into the stiffly beaten white of egg, beating all the time; then stir in enough powdered sugar to make it like frosting. Make into small balls, and press a walnut or pecan-nut meat on each side and let harden. Roll in colored sugar, colored cocoanut, or spangle with brilliantine.

The goodies may be dipped into melted chocolate, melted fondant, or into glacé. They may also be crystallized.

MAPLE NUT BONBONS

2 lbs. (4 cups) maple-sugar or 1 quart maple syrup
1 pint (2 cups) cream
1 teaspoonful orange extract
½ teaspoonful almond extract
2 lbs. (8 cups) broken nut meats
Pinch cream of tartar

Put the maple syrup or maple-sugar, the cream, and cream of tartar into a saucepan; bring quickly to a

boil, stirring all the time, and cook until it registers 240° by the thermometer, or until, when tested in cold water, it forms a soft ball. Then add the extracts and the nut meats; pour into a buttered pan, and cut in fancy shapes while it is soft.

When dry, this candy may be dipped in melted fondant, melted chocolate, or in glacé.

MAPLE NUT KISSES

1 pint (2 cups) maple syrup
½ lb. (½ cup) sugar
3 tablespoonfuls water
Pinch cream of tartar
1 gill (½ cup) cream
½ teaspoonful salt
2 ozs. (½ cup) broken English-walnut meats

Place the syrup in a large saucepan; add the sugar and water. Bring to boiling-point, and add the cream of tartar. Boil for three minutes, then add the cream; now begin stirring and boiling until a small portion of the syrup when dropped from the spoon forms a soft ball, or until it registers 240° by the thermometer.

At this point stir in the salt, and set the saucepan aside until the syrup becomes half cold.

Stir the syrup with a wooden spoon until it begins to get creamy, or stir it as long as you can. After it sets firm in the saucepan, spread a wet cloth over it and allow it to remain there until the maple cream becomes somewhat soft. Next put some boiling water in a larger-sized saucepan and set the pan containing the maple cream in the water, thus making a double-

boiler arrangement. Place both pans over the fire for a few minutes until the cream softens. Now stir in the walnut meats. Remove the pans from the fire and allow the upper pan to remain in the hot water. With a spoon dip out portions of the soft cream and drop them in rows on waxed paper.

MAPLE PUFFS

½ lb. (1 cup) maple-sugar
½ lb. (1 cup) brown sugar
½ pint (1 cup) water
1 teaspoonful almond extract
½ lb. (1 cup) chopped nut meats
2 ozs. (½ cup) stoned chopped dates
2 ozs. (½ cup) chopped figs
½ lb. (1 cup) chopped citron peel
½ lb. (1 cup) seedless raisins
2 whites of eggs

Boil the sugars and water to 240°, or until the syrup forms a soft ball when tried in cold water.

Beat up the whites of the eggs to a stiff froth, gradually beating in the hot syrup. When stiff, add all the other ingredients, and beat until it holds its shape.

Place by tablespoonfuls on waxed paper and allow to become firm.

MAPLE AND NUT FOAM

1 lb. (2 cups) maple-sugar
1 gill (½ cup) water
½ lb. marshmallows cut in pieces
1 teaspoonful vanilla extract
2 ozs. (½ cup) chopped nut meats
1 oz. (½ cup) chopped cherries
1 oz. (½ cup) chopped pineapple

Boil the sugar and the water till it forms a hard ball when tried in cold water, or registers 252° by the thermometer; then add the marshmallows, cherries, nut meats, vanilla extract, and the pineapple.

Beat until stiff; then pour into buttered tins and mark into squares, pressing a candied cherry or a nut meat into top of each square.

MARSHMALLOWS NO. 1

¾ lb. best gum arabic
1 pint (2 cups) water
1 gill (½ cup) orange-flower water
½ lb. crushed lump-sugar
½ lb. (½ cup) granulated sugar
4 whites of eggs
Pinch cream of tartar
1 oz. (2 tablespoonfuls) vanilla sugar

Soak the gum arabic in one cupful of the water and the orange-flower water. Heat and melt it in a double boiler; then strain through a fine sieve. Dissolve the crushed sugar with the remaining water, add the cream of tartar, and boil to 245°, or till it forms a firm ball when tried in cold water. Beat up the whites of the eggs to a stiff froth; beat in the vanilla and granulated sugars. Mix the hot syrup with the dissolved gum and the beaten whites of eggs, and beat until white and sufficiently firm to run into starch impressions. Dust over with corn-starch and set aside for twelve hours. To make a variety, dip one-half of the marshmallows into melted chocolate or into melted fondant flavored with peppermint

extract. After dipping the marshmallows, decorate with a split almond, having the flat side of the nut up, or with a candied cherry or with Royal icing.

The marshmallows may be dipped into hard clear glacé and put on waxed paper to harden. Fruit-juices can be used in place of the water.

Years ago marshmallows were prepared from the root of the marshmallow, which secreted a mucilage like gum arabic. Today gum arabic and gelatine have taken its place.

Toasted marshmallows are delicious.

Marshmallows are excellent when used in cookies, salads, croquettes, sandwiches, puddings, and fudges.

MARSHMALLOWS WITH GELATINE NO. 2

1 oz. (2 heaping tablespoonfuls) powdered gelatine
1 lb. (2 cups) sugar
1 tablespoonful glucose
1½ gills (½ cup) boiling water
5 tablespoonfuls cold water
5 tablespoonfuls orange-flower water
2 whites of eggs
Confectioners' sugar
Flavor to taste

Put the sugar, glucose, and boiling water into a saucepan; dissolve over a slow heat, and boil to 260°, or till the syrup hardens in cold water.

Dissolve the gelatine in the cold water and the orange-flower water in a small saucepan. When the syrup is ready, pour it over the melted gelatine, add the stiffly beaten whites of the eggs, beat until it is

thick and white, and it is almost impossible to beat any longer. Pour at once into a tin dusted with confectioners' sugar and corn-starch.

Leave in a cool place for three hours; then run a knife around the edges and turn the mixture out on sifted confectioners' sugar.

Leave for two hours, then rub it over with some more sugar and cut it into rounds or squares.

Ground nuts or a little chopped cocoanut may be added to the mixture while beating it.

Various flavors can be used, such as vanilla, lemon, rose, strawberry, or raspberry.

Pack in boxes between layers of waxed paper.

MARSHMALLOWS WITH GELATINE NO. 3

1 oz. (2 heaping tablespoonfuls) powdered gelatine
2 gills (1 cup) water
1 lb. (2 cups) sugar
1 tablespoonful orange extract
1 teaspoonful rose extract
Corn-starch
Confectioners' sugar

Put the gelatine into a basin with half of the water. Put the sugar and the remainder of the water into a saucepan; bring slowly to boiling-point; then boil to 217° by the thermometer, or until it spins a thread. Do not stir after it boils. Pour slowly over the gelatine, beating vigorously all the time; then beat for ten minutes; add the extracts and continue beating until thick. Pour at once into tins which have

been buttered and dusted with corn-starch. Leave in a cool place over night. Remove from the tins, cut into small rounds with a cutter, and roll in equal parts of corn-starch and confectioners' sugar.

The marshmallows may be decorated round the edge with Royal icing put through a bag and tube.

MATINÉE IDOL

1½ lbs. (3 cups) sugar
½ pint (1 cup) grape-juice
2 tablespoonfuls vinegar or lemon-juice
1 teaspoonful ginger extract

Mix the sugar, grape-juice, and vinegar together in a saucepan and dissolve them slowly. Boil to 290°, or until the syrup hardens when tried in cold water. Add the extract and pour into buttered tins. Pull when cool, and cut up into cushions with buttered scissors.

MATRIMONY BALLS

½ lb. (1 cup) puffed rice
¼ lb. (1 cup) seedless raisins
½ lb. (1 cup) stoned dates
½ lb. (1 cup) figs
2 ozs. (½ cup) chopped nut meats
1 tablespoonful chopped pistachio nuts
1 tablespoonful chopped angelica
2 ozs. (½ cup) chopped candied peel
2 teaspoonfuls vanilla extract
Melted chocolate

Put the rice, fruits, peel, and nut meats through a chopper. Stir well, adding the extract. Make into

small balls and allow to dry. Dip into melted chocolate or roll in colored sugar.

MEXICAN KISSES

1 lb. (2 cups) sugar
1 gill (½ cup) water
Pinch cream of tartar
2 teaspoonfuls vanilla extract
½ lb. (1 cup) chopped cocoanut

Put the sugar and water into a saucepan. When the sugar is dissolved, add the cream of tartar and cook gently without stirring until it forms a soft ball when tried in cold water, or registers 240° by the thermometer. Remove from the fire, and when cool, add the flavoring and the cocoanut.

Beat until creamy, and drop from the tip of a spoon on waxed paper.

MURPHIES

Part 1:

½ lb. best gum arabic
1 pint (2 cups) water
1 lb. (2 cups) confectioners' sugar
2 whites of eggs
2 tablespoonfuls orange-flower water

Part 2:

1 oz. best gum arabic
1 pint (2 cups) water
Some grated cocoanut browned in the oven
A few shredded almonds
1 teaspoonful rose extract

Part 1: Soak the gum arabic in the water until softened; then put it into a double boiler. Add the

confectioners' sugar, stir, and cook over hot water until it is a thick mass. When it forms a firm ball when tested in cold water, or reaches 248°, remove from the water, and beat into it gradually the orange-flower water and the beaten whites of eggs.

Part 2: Dissolve the gum arabic in the water; add the rose extract. Form small irregular pieces of the first mixture to simulate potatoes, dip them in the gum water, and roll them in the cocoanut; make slight depressions with a skewer in them, and insert long thin pieces of the almonds.

NUT BRICKS

1 lb. (2 cups) sugar
1 pint (2 cups) water
1 cupful chopped nut meats
½ lb. (2 cups) freshly ground popcorn
1 teaspoonful lemon extract
Pinch cream of tartar

Dissolve the sugar in the water; then add the cream of tartar, and boil to 240°, or until it forms a soft ball when tried in cold water; then stir in the nut meats, lemon extract, and the ground popcorn. Pour to the depth of two inches in a well-buttered pan. When cool, cut in squares with a buttered knife.

NUT KISSES

1½ lbs. (3 cups) sugar
½ pint (½ cup) water
Pinch cream of tartar
½ lb. (1 cup) chopped nut meats
2 ozs. (½ cup) chopped seeded raisins
1 teaspoonful vanilla extract

Put into a saucepan the sugar, water, and cream of tartar; stir until the sugar is dissolved; then boil until it forms a soft ball when tried in cold water, or registers 240° by the thermometer. Remove the pan from the fire and beat until white and creamy. Then stir in the nuts, raisins, and extract, and beat until it becomes a paste.

Form into neat shapes, and allow to become firm. They may be dipped into melted chocolate, melted flavored fondant, or glacé.

NUT PRALINES NO. 1

1½ lbs. (3 cups) maple-sugar
½ pint (1 cup) cream
1 oz. (2 tablespoonfuls) butter
¼ lb. (1 cup) chopped pecan-nut meats
½ teaspoonful almond extract

Boil the sugar, cream, and butter until the mixture forms a soft ball when tried in cold water, or registers 240° by the thermometer. Remove from the fire, add the nut meats and the almond extract, and beat till it begins to get creamy. Pour into a buttered tin, mark into oblong squares, and cap each square while still soft with a pecan nut half.

Wrap in waxed paper.

NUT PRALINES NO. 2

1 lb. (2 cups) brown sugar
1 gill (½ cup) water
½ lb. (1 cup) chopped pecan-nut meats
1 teaspoonful vanilla extract

Boil the sugar and the water to 240°, or until the syrup forms a soft ball when tried in cold water. Then remove from the fire and beat till creamy; add the vanilla extract and the nut meats.

Pour in large round wafers on waxed paper.

OPERA CREAMS

1½ lbs. (3 cups) sugar
1 gill (½ cup) cream
1 gill (½ cup) milk
1 tablespoonful glucose
½ lb. (1 cup) confectioners' sugar
1 teaspoonful ginger extract
1 teaspoonful coffee extract
Few drops brown color

Put the sugar, cream, milk, and glucose into a saucepan; dissolve thoroughly before bringing to boiling-point; then boil, stirring all the time, to 240°, or till it forms a soft ball when tried in cold water. Let it stand for one minute; then pour gently into a wet platter. When half cold, cream it with a wooden spoon.

When thick, cover and leave for one hour. Divide in two portions.

To one portion add the ginger extract, and knead it in the hands until creamy, using some of the confectioners' sugar to assist in the process. To the remaining portion add the color and the coffee extract, working it in the same way.

Put them into basins, cover, and leave for three hours. Roll out and cut into squares.

Lay on waxed paper for a day to harden.

ORANGE DAINTIES

½ lb. (2 cups) chopped candied orange peel
½ lb. (2 cups) chopped nut meats
2 ozs. (4 tablespoonfuls) butter
1 teaspoonful orange extract
Few drops orange color
1½ lbs. (3 cups) brown sugar
½ pint (1 cup) water
Pinch cream of tartar

Dissolve the sugar and butter in the water; then add the cream of tartar, and boil until it forms a hard ball when tried in cold water, or registers 245° by the thermometer. Add the orange extract, orange peel, nut meats, and orange color, and set aside to cool.

Then beat it until it is creamy, and drop from the end of a teaspoon on to waxed paper.

ORANGE PRALINES

1 large orange
1½ lbs. (3 cups) light brown sugar
½ pint (1 cup) milk
1 oz. (2 tablespoonfuls) butter
Pinch of salt
½ lb. (1 cup) chopped English-walnut meats or black-walnut meats
Few drops orange color

Put the sugar and the milk into a saucepan; allow to boil for a few minutes, stirring all the time; add the grated rind and strained juice of the orange, and boil until a soft ball can be formed in cold water, or till it reaches 240° by the thermometer. Then add the butter, salt, nuts, and color. Allow to cool, and when it begins to thicken, beat until creamy.

Drop spoonfuls on greased platters or on waxed paper.

ORIENTAL DAINTY

5 ozs. (1 cup) corn-starch
1 quart (4 cups) water
1½ lbs. (3 cups) sugar
½ lb. (2 cups) sultana raisins
½ lb. (1 cup) blanched, chopped almonds
2 ozs. (½ cup) chopped candied angelica
1 tablespoonful vanilla extract
2 tablespoonfuls orange-flower water
Few drops yellow color

Mix the starch with one and a half cupfuls of the water. Put the remainder of the water over the fire with the raisins, almonds, and angelica; bring to boiling-point, and pour over the dissolved starch; stir until it thickens; then return to the fire, add the sugar, stir until it boils, and cook for eight minutes.

Let it stand covered until the first heat goes off; then add the flavorings and the yellow color, and turn into oiled tins.

When cold, cut into squares and pack away dusted with powdered sugar, or a mixture of powdered sugar and corn-starch.

ORANGE PASTILLES

1 orange
10 ozs. confectioners' sugar
Few drops orange color
½ oz. (1 heaping tablespoonful) powdered gelatine
1 tablespoonful glucose
1 gill (½ cup) boiling water
½ gill (¼ cup) cold water

Dissolve the gelatine in the boiling water. Put into a saucepan four ounces of the confectioners' sugar and the cold water; when it dissolves, stir in the glucose; allow to boil; then add the dissolved gelatine, the strained juice of the orange, and the orange color.

Sift the remaining sugar on to a board, pour the mixture into the center, and knead the whole into a smooth paste.

Roll out and cut into small rounds. Roll in colored sugar.

ORANGE WAFERS

1 oz. (2 heaping tablespoonfuls) powdered gelatine
3 large oranges
1 lb. (2 cups) sugar
1 teaspoonful orange extract
Chopped nut meats and chopped cherries
Few drops orange color

Peel the oranges and squeeze out the juice. Add half a cupful of the orange-juice to the gelatine. Soak the peelings over night in cold water. Boil the peelings for one hour, changing the water every fifteen minutes; then drain. Grind the peelings to a pulp; then add the sugar and the strained orange-juice; boil till it drops in a thick stream from a spoon; then simmer for thirty minutes; add the soaked gelatine, and allow to dissolve; then add the orange extract and orange color.

Pour in inch wafers on waxed paper. Dredge with

sugar. Place the chopped nut meats and chopped cherries between the wafers, which are put base to base, and again dredge with sugar.

PEANUT BRITTLE

1 pound (2 cups) sugar
½ pint (1 cup) golden syrup
1 gill (½ cup) water
½ lb. (2 cups) shelled peanuts
1 oz. (2 tablespoonfuls) butter
1 teaspoonful lemon extract
2 heaping teaspoonfuls baking soda
1 lb. (2 cups) sugar
1 teaspoonful glucose

Cook the syrup, sugar, water, and glucose until it commences to thicken and bubble; then add the butter and peanuts and stir constantly until the nuts begin to brown. Remove from the fire, beat in the lemon extract and the soda, and stir through quickly until it foams up.

Pour out on a well-greased slab and roll out very thin. Then break into pieces.

PEANUT CRACKLE

Peanuts
1 lb. (2 cups) sugar

Cover the bottom of a buttered shallow pan with roasted and shelled peanuts. Put the sugar into a saucepan, and stir it over the fire until it is melted and a light brown color, being careful not to let it burn. Pour at once over the nuts and stand aside to harden.

Molasses may be used in place of the sugar. The molasses should be boiled to the snapping stage, or 290°, and poured over the peanuts.

PECAN-NUT BALLS

1 lb. (2 cups) sugar
1 gill (½ cup) milk
½ pint (1 cup) maple syrup
1 oz. (2 tablespoonfuls) butter
1 teaspoonful orange extract
¼ lb. (1 cup) pecan-nut meats

Put the sugar, milk, maple syrup, and butter into a saucepan; boil to 240°, or until it forms a soft ball when tried in cold water. Then add the nut meats broken in small pieces and the orange extract, and beat until it cools.

Make into small balls and lay on buttered plates.

PECAN-NUT TABLET

2 ozs. (½ cup) chopped pecan-nut meats
2 lbs. (4 cups) sugar
½ pint (1 cup) cream
1 teaspoonful salt
1 teaspoonful orange extract
2 tablespoonfuls golden syrup
Few drops orange color

Put the sugar, syrup, and cream into a saucepan and stir over the fire until the mixture boils up. Keep boiling for ten minutes without stirring; remove from the fire, beat until it thickens, add the salt, orange extract, orange color, and nut meats, and mix well. Pour into buttered tins, and when cool, mark into squares.

PENOCHE NO. 1

¼ lb. (1 cup) chopped walnut meats
4 tablespoonfuls grated chocolate
4 tablespoonfuls molasses
1 pound (2 cups) brown sugar
½ pound (1 cup) white sugar
½ pint (1 cup) milk or cream
1 oz. (2 tablespoonfuls) butter
1 teaspoonful vanilla extract
Pinch salt

Put the sugar, cream, butter, molasses, and salt into a saucepan and bring to boiling-point; then add the chocolate and the nuts. Boil it to 240°, or until it forms a soft ball when tried in cold water; then add the vanilla extract.

Remove from the fire and stir until creamy. Pour on to buttered tins to cool.

PENOCHE NO. 2

½ lb. (1 cup) sugar
½ lb. (1 cup) maple-sugar
1 lb. (2 cups) brown sugar
1 oz. (2 tablespoonfuls) butter
¼ lb. (1 cup) chopped nut meats
½ pint (1 cup) cream

Put the sugars and cream into a saucepan and boil without stirring until the mixture registers 240° F., or forms a soft ball when tried in cold water. Remove from the fire, and set aside until slightly cool; then add the butter and the nut meats. Beat till creamy, and pour into buttered tins.

Cut into bars or squares when cool.

PINEAPPLE TABLET

1 lb. (2 cups) sugar
½ pint (1 cup) cream
1 tablespoonful golden syrup
½ lemon
½ lb. (2 cups) chopped preserved pineapple

Put the sugar, cream, and syrup into a saucepan, and stir together until the mixture boils; add the pineapple and the strained lemon-juice, and boil briskly for ten minutes, or to 240°. Remove from the fire, allow to cool for two minutes, and beat with a wooden spoon until the mixture is sugary and shows signs of stiffening. Pour into a buttered tin, and when half cold, cut into neat bars.

Other tablets are made from the same foundation. Walnut tablet is good, and is made by adding six ounces of chopped or ground walnuts, instead of the pineapple, and one teaspoonful of vanilla extract in place of the lemon-juice. Ginger tablet and peppermint tablet are favorites and sell well. For the former, six ounces of chopped preserved ginger and one teaspoonful of ginger extract are substituted for the pineapple and lemon-juice, and for the latter one dessertspoonful of peppermint extract. Cocoanut tablet is made by using six ounces of desiccated cocoanut. For fig tablet, add half a pound of chopped figs; for date tablet, half a pound of stoned and chopped dates; for chocolate tablet, six ounces of grated chocolate. For tutti-frutti tablet, add a quarter of

a pound of mixed and chopped crystallized fruits. Coffee tablet is made a little differently. Instead of the cupful of cream, use half a cupful of strong coffee and half a cupful of cream. One teaspoonful of vanilla extract is a great improvement. The tablets may be colored to taste.

The packing of tablets is a matter of first importance. They must be made to look tempting and dainty. Wrap each bar in a piece of waxed paper; then in a piece of white paper, and tie with narrow ribbon.

Tie the walnut with pale green, the pineapple with pale yellow, the ginger with brown, the peppermint with white, the cocoanut with pale pink, the fig with dark green, the date with amber, the chocolate with chocolate colored, and the coffee with coffee-colored, ribbon.

PINEAPPLE PRALINES

½ lb. (2 cups) chopped preserved pineapple
1 teaspoonful pineapple extract
1 lb. (2 cups) sugar
1 pint (2 cups) water
Pinch cream of tartar

Dissolve the sugar in the water in a saucepan; then add the cream of tartar and boil until it registers 240° F., or until, when tested in cold water, it forms a soft ball. Remove from the fire, and beat until the mass assumes a smooth, creamy consistency; then add the pineapple extract and the chopped pineapple.

Drop from the tip of a spoon on to waxed paper.

PINK NUT KISSES

1 lb. (2 cups) brown sugar
½ lb. (1 cup) granulated sugar
1 oz. (2 tablespoonfuls) butter
Few drops red color
Walnut meats
½ gill (¼ cup) water
½ gill (¼ cup) cream
1 teaspoonful vanilla extract

Boil the brown sugar, water, and butter to 240°, or till it forms a soft ball when tried in cold water. Beat till creamy, and then knead it in a wet napkin. Boil the white sugar and cream till it forms a soft ball when tried in cold water; then add the color and extract, and beat till firm. Let this stand for twelve hours, and melt over hot water, stirring all the time. Shape a little of the first mixture around a walnut meat, and then dip in the second mixture and lay on waxed paper to harden. Put in paper cases.

PLANTATION DROPS

2 lbs. (4 cups) brown sugar
¼ lb. (½ cup) butter
1 tablespoonful vinegar
Pinch cream of tartar
1 teaspoonful lemon-juice
½ pint (1 cup) water

Boil the sugar, butter, vinegar, water, cream of tartar, and lemon-juice until it hardens when dropped into cold water, or registers 290° by the thermometer. Pour on to a buttered slab, and when cool enough to handle, pull until it is white.

Cut into small pieces with buttered scissors.

POPCORN BALLS

Popcorn
1 pint (2 cups) molasses
1 lb. (2 cups) brown sugar
1 tablespoonful vinegar
Pinch cream of tartar
½ teaspoonful baking soda
1 teaspoonful vanilla extract
½ lb. (1 cup) butter
½ pint (1 cup) water

Put the water, vinegar, sugar, butter, and molasses into a saucepan and stir till dissolved; then add the cream of tartar and boil, stirring all the time, to 265°, or until it forms a very hard ball when tried in cold water. Then add the soda, dissolved in one tablespoonful of boiling water, the vanilla extract, and enough popcorn to thicken it. Take out the mixture by spoonfuls and roll, as soon as it can be handled, into balls; then roll these over and over in popcorn until no more will adhere to the balls.

Wrap each ball in waxed paper.

PORT-WINE DROPS

½ pint (1 cup) port wine
1 inch cinnamon stick
Grated rind of half a lemon
3 ozs. (3 tablespoonfuls) sugar
¼ oz. (½ heaping tablespoonful) powdered gelatine

Put all the ingredients into a clean saucepan; simmer very gently over the fire for ten minutes; then cool slightly, and strain into a wet plate.

When firm, cut into small neat rounds.

PUFFED-RICE DAINTY

¾ lb. (3 cups) puffed rice
½ pint (1 cup) water
Pinch cream of tartar
1 tablespoonful vinegar
1 teaspoonful vanilla extract
½ teaspoonful rose extract
Few drops red color
¼ lb. (½ cup) butter
½ lb. (1 cup) maple-sugar
½ lb. (1 cup) brown sugar

Dissolve the sugars in the water and the vinegar in a saucepan; then add the cream of tartar, and boil for ten minutes. Stir in the butter, and continue boiling until it registers 300° by the thermometer, or until, when tried in cold water, it is quite brittle.

Remove from the fire, add the extracts, color, and the puffed rice. Stir until all the grains are coated. Pour out on a buttered slab, and roll to half an inch in thickness; allow to cool, and cut or break into desired shapes.

PUFFED-RICE BRITTLE

½ lb. (2 cups) puffed rice
½ lb. (1 cup) sugar
1 teaspoonful lemon extract
½ pint (1 cup) water
1 teaspoonful vinegar
1 tablespoonful molasses
1 oz. (2 tablespoonfuls) butter
Pinch cream of tartar
½ teaspoonful salt

Put the sugar, water, and vinegar into a saucepan; stir over the fire until dissolved; then add the cream of tartar and boil until it registers 240° by the thermometer, or until, when tried in cold water, it forms a soft ball; then add the molasses, butter, and salt.

Boil to 300°, or until, when dropped in cold water, it is quite brittle.

Remove from the fire, stir in the lemon extract and the puffed rice, previously warmed. Pour into buttered tins to cool.

This candy makes a nice center for dipping into melted fondant or dipping into melted chocolate.

QUINCE BONBONS

1 quart (4 cups) quince honey
1 oz. (2 heaping tablespoonfuls) powdered gelatine
¾ lb. (3 cups) of finely chopped nut meats
1 gill (½ cup) boiling water

Dissolve the gelatine in the water; add the quince honey, and cook gently until it is quite thick; then add the nut meats. Pour into a buttered pan, and when quite cold, cut into squares or bars.

Roll in colored sugar or in brilliantine.

Another method: Pare some quinces, core, and cut in small pieces. Boil the skins and cores in a cupful of water till soft; drain the water through a colander, mashing through the pulp, as much as will go through without the skins. To this add the cut-up fruit and three-quarters of a pound of sugar to each pound of fruit; add a few drops of red color, and boil until it becomes thick, mashing the fruit as much as possible. Pour it into wet tins. When firm, cut into cubes and dust with powdered sugar. Serve in paper cases.

RASPBERRY BONBONS

3 teaspoonfuls raspberry jam
Granulated sugar
Fondant
1 teaspoonful raspberry extract
Few drops red color

Stir granulated sugar into the raspberry jam to form a thick paste; roll into small balls between the palms of the hands. Allow to dry.

Melt some fondant, add raspberry extract and a few drops of red color, dip creams twice into it, and lay on waxed paper to dry. Draw a fork across some, and on others make a little curl with a skewer or a hat-pin, dipping it in the fondant, and twisting it round the top of the sweet.

RED CURRANT BONBONS

1 gill (½ cup) red currant jelly
½ lb. (1 cup) sugar
3 tablespoonfuls powdered gelatine
1½ gills (¾ cup) boiling water
Few drops red color
Desiccated cocoanut

Melt the jelly, add the sugar, and boil until it spins a heavy thread, or to 235°; then add the gelatine dissolved in the water and the color.

When dissolved, pour into a wet pan, and sprinkle a little cocoanut or chopped nut meats over the top.

Set away in a cold place to harden. Cut in squares. Roll in colored sugar or in brilliantine.

ROSE TABLET

2 lbs. (4 cups) sugar
½ pint (1 cup) water
1 tablespoonful glucose
Pinch cream of tartar
2 teaspoonfuls rose extract
Few drops red color

Put the sugar, glucose, and water into a saucepan and dissolve slowly over the fire; add the cream of tartar when the syrup boils, and stop stirring; boil to 240°, or until a soft ball is formed when the syrup is tried in cold water. Remove from the fire, and cool for three minutes; then add the extract, and color and stir until the mixture becomes grainy.

Pour into a buttered tin, and when set and cold, cut into strips.

SPANISH PASTE

1 lb. lump-sugar
1 orange
1 lemon
1 tablespoonful rum
1 tablespoonful honey
½ lb. (1 cup) confectioners' sugar
1 oz. (2 heaping tablespoonfuls) powdered gelatine
Few drops lemon color
Few drops orange color
2 ozs. (½ cup) blanched and chopped almonds
2½ gills (1¼ cups) water

Dissolve the gelatine in the quarter-cupful of water. Remove the rinds of the orange and lemon in thin strips, and place them in a saucepan with the sugar, water, and strained juice of the orange and lemon.

When boiling, add the gelatine and simmer for

fifteen minutes; strain into a wet basin, add the rum, honey, and the almonds.

Rinse two deep plates with cold water; put the lemon color into one and the orange color into the other. Pour in the mixture, and set in a cold place until firm. When firm, turn out and cut into cubes. Roll in the confectioners' sugar.

SPICE DROPS

1 ounce powdered cinnamon or powdered cloves
1 lb. pounded lump-sugar
½ pint (1 cup) water
2 stiffly beaten whites of eggs

Mix together the cinnamon or cloves, lump-sugar, water, and whites of eggs; let the mixture drop from a teaspoon on stiff white writing-paper.

Dry in a cool oven. Let them get cold, when they will come off the paper easily.

SPICED CHOCOLATE SQUARES

1 lb. (2 cups) brown sugar
1 gill (½ cup) water
1 teaspoonful mixed spice
2 teaspoonfuls butter
½ cupful grated chocolate
Few drops brown color
Pinch cream of tartar

Put the sugar, water, butter, spice, chocolate, brown color, and cream of tartar into a saucepan. Cook until brittle when tried in cold water, or to 300° by the thermometer; then pour into buttered pans. When cool, mark into neat squares.

SPICY FRUIT BALLS

1 lb. (2 cups) sugar
2 ozs. (4 tablespoonfuls) butter
1 gill (½ cup) water
2 tablespoonfuls grated chocolate
3 tablespoonfuls chopped nut meats
1 tablespoonful chopped preserved ginger
1 tablespoonful chopped candied citron peel
1 tablespoonful chopped seedless raisins
1 tablespoonful chopped dates
1 tablespoonful chopped figs
1 tablespoonful chopped preserved cherries
1 teaspoonful vanilla extract

Put the sugar, water, and butter into a saucepan, and stir and boil to 240°, or until it forms a soft ball when tried in cold water. Then remove from the fire and mix in the nuts, fruits, chocolate, and vanilla extract. Beat till creamy, and when cool, form into neat balls and dry on waxed paper.

When dry, dip in melted chocolate, melted fondant, or glacé.

STICK-JAW

1½ lbs. (3 cups) granulated sugar
1½ lbs. (3 cups) brown sugar
1 quart (4 cups) water
6 tablespoonfuls glucose
1 teaspoonful almond extract
1 teaspoonful vanilla extract
1 lb. (4 cups) shredded cocoanut

Put the sugars, glucose, and water into a large saucepan, and boil to 312° by the thermometer, or until,

when tried in cold water, it will snap; then add the extracts and the cocoanut Pour on to an oiled slab; when cold, cut into neat squares.

SUGAR BONBONS

1 lb. lump-sugar
Pinch cream of tartar
1 gill (½ cup) water
Few drops tartaric acid
Flavor to taste
Color to taste

Dissolve the sugar in the water in a saucepan; then add the cream of tartar and boil without stirring, until it registers 310°, or until, when tried in cold water, it is quite brittle. Then pour it out on a buttered slab, sprinkle with the tartaric acid, and add flavoring and color to taste. The color may be left out.

Fold over and over till cool enough to handle. Then pull into strips and cut with buttered scissors into small pieces. Wrap in waxed paper and keep in air-tight cans.

This candy should be pulled while as hot as possible.

SUGARED POPCORN

1 lb. (2 cups) sugar
½ pint (1 cup) cream
Pinch cream of tartar
½ teaspoonful orange-flower water
Popcorn

Boil the sugar, cream, and cream of tartar until it forms a soft ball when tried in cold water, or until it registers 240° by the thermometer; remove from the fire, add the orange-flower water, and allow to cool; then beat until creamy.

Select large kernels of perfect corn and dip one by one into the mixture, being sure they are coated on all sides, and then roll in colored sugar.

Place on waxed paper to dry.

SWEET ALICE BONBONS

3 squares of chocolate
1 lb. (2 cups) sugar
½ pint (1 cup) cream
1 oz. (2 tablespoonfuls) butter
1 teaspoonful orange-flower water
Pinch cream of tartar

Put the cream, butter, chocolate, and sugar into a saucepan; when dissolved, add the cream of tartar and boil until it forms a hard ball when tried in cold water, or reaches 245° by the thermometer.

Remove from the fire, let it stand for five minutes, then stir in the orange-flower water and beat until it becomes creamy.

Pour into buttered pans, and when cool, cut into squares.

TROPICAL NUGGETS

1 lb. (2 cups) sugar
1 oz. (2 tablespoonfuls) butter
½ gill (¼ cup) vinegar
½ gill (¼ cup) water
1 teaspoonful lemon extract
1 oz. (¼ cup) sultana raisins
1 oz. (¼ cup) chopped figs
1 oz. (¼ cup) Brazil nuts
1 oz. (¼ cup) cocoanut

Cut the nuts across in slices one-eighth inch thick, and put them into a buttered pan with the raisins, figs, and cocoanut. Put the sugar, butter, vinegar,

and water into a saucepan, and boil to 290°, or until brittle when tested in cold water. Add the lemon extract and pour over the fruit and nuts.

Break into small pieces when cold.

TURKISH DELIGHT NO. 1

1 oz. (2 heaping tablespoonfuls) powdered gelatine
2½ gills (1¼ cups) water
1 lb. (2 cups) sugar
1 teaspoonful powdered citric acid
1 teaspoonful almond extract
1 teaspoonful lemon extract
Few drops red color
Few drops yellow color
2 tablespoonfuls chopped blanched almonds
Confectioners' sugar
Corn-starch

Put the gelatine into a saucepan; add the water, sugar, and citric acid; bring slowly to boiling-point; then boil gently for ten minutes, stirring occasionally.

Rinse two deep plates or tins with cold water; put the red color and almond extract into one; into the other put the almonds, lemon extract, and yellow color. Strain the mixture into each and stir.

Set in a cool place till cold and firm, then turn out and cut into cubes, using a knife constantly dipped into boiling water. Roll in a little confectioners' sugar mixed with a little corn-starch.

Turkish delight may be varied by using fruit-juices, flavorings, and colorings.

TURKISH DELIGHT NO. 2

1 lb. (2 cups) sugar
1 pint (2 cups) orange-flower water
2 ozs. (4 tablespoonfuls) corn-starch
1 gill (½ cup) water

Make a syrup with the sugar and orange-flower water, then clarify it. Dissolve the corn-starch in the water; when smooth, strain it, bring it to boiling-point, add to the syrup, and boil together till it is thick. Flavoring and coloring to taste may now be added.

Have ready two deep plates, one brushed over with sweet oil, the other dusted thickly with fine sugar; pour the mixture on the oiled plate and let it stand till cool; now turn it over on the sugared plate, wipe off any oil adhering to the surface, cut the mass into blocks, dust with plenty of fine sugar, and let it stand in a cool place till stiff.

Pack in waxed paper and store in tin boxes.

Plain water may be used in place of the orange-flower water.

TURKISH DELIGHT NO. 3

2 lbs. (4 cups) granulated sugar
1 quart (4 cups) water
10 ozs. (1¼ cups) corn-starch
14 ozs. powdered sugar
3 ozs. strained honey
1 teaspoonful lemon extract
1 teaspoonful rose extract
¼ oz. tartaric acid

Put the granulated sugar and two cupfuls of the

water into a saucepan, and boil to 240°, or until it forms a soft ball when tried in cold water. In the mean time put the corn-starch into a basin and moisten with one cupful of the water; add the powdered sugar and the remainder of the water which has been brought to boiling-point. Stir over the fire till thick; then stir in the boiling syrup. When well mixed, add the honey, lemon, and rose extracts and tartaric acid. Pour into buttered tins.

When cold, cut into squares and dust with a mixture of powdered sugar and corn-starch.

VANILLA STICKS

- 1 lb. (2 cups) granulated sugar
- 1 pint (2 cups) molasses
- 2 tablespoonfuls vinegar
- 1 oz. (2 tablespoonfuls) butter
- 4 tablespoonfuls water
- 1 teaspoonful vanilla extract
- 1 teaspoonful lemon extract
- 1 level tablespoonful baking soda

Put the sugar, water, and vinegar into a saucepan; bring to boiling-point and add the molasses. Stir and boil until it hardens when dropped in cold water, or to 258° by the thermometer.

Add the butter and remove from the fire. Allow it to stop boiling, then stir in the soda and the extracts. Pour into a large greased plate, and when cool enough to handle, pull until it is straw colored. Form into a long thin roll, and when cool, cut into small sticks

with a pair of sharp buttered scissors. Let stand until perfectly hard.

WALNUT CANDY BARS

1 lb. (2 cups) sugar
1 oz. (2 tablespoonfuls) butter
½ pint (1 cup) water
Pinch cream of tartar
¼ lb. (1 cup) chopped walnut meats
1 heaping tablespoonful fondant
1 teaspoonful almond extract

Butter a tin measuring eight and a quarter inches by six and a quarter inches. Put the sugar and water into a saucepan, and dissolve them over the fire; add the cream of tartar and boil to 240°, or till it forms a soft ball when tried in cold water. Melt the butter and add it with the fondant, walnuts, and almond extract. Stir till it grains. Pour into a warm buttered tin, and spread out quickly with a knife. Leave for eight hours in a cool place; then cut into bars.

Wrap in waxed paper.

WALNUT ROCKS

½ lb. (1 cup) granulated sugar
½ lb. (1 cup) light brown sugar
½ pint (1 cup) cream
1 teaspoonful vanilla extract
¼ teaspoonful coffee extract
Some unbroken walnut meats

Put the sugars and the cream into a saucepan and cook without stirring until a soft ball can be formed

when tested in cold water, or until it reaches 240° by the thermometer. Remove from the fire, and stir constantly until creamy.

When creamy, melt it over hot water, adding the extracts to the mixture, and stirring constantly. Then drop in small rocks on waxed paper. Put an unbroken walnut half in the center of each.

WOODLAND GOODIES

3 lbs. (6 cups) sugar
½ lb. (½ cup) butter
½ pint (1 cup) water
Pinch cream of tartar
½ lb. (2 cups) blanched and chopped almonds
¼ lb. (1 cup) pecan-nut meats cut fine
½ lb. (1 cup) English-walnut meats cut fine
½ lb. (1 cup) stoned and chopped dates
½ lb. (1 cup) chopped preserved cherries
½ lb. (1 cup) chopped candied ginger
½ lb. (1 cup) chopped figs
½ lb. (1 cup) seedless raisins
½ lb. (1 cup) chopped candied pineapple
½ lb. (1 cup) chopped cocoanut
1 tablespoonful honey
½ lb. (1 cup) chopped Brazil-nut meats
1 tablespoonful vanilla extract

Cook the sugar, butter, water, and cream of tartar until the mixture forms a soft ball when tried in cold water or reaches 240°.

Remove from the fire, stir in the nut meats, fruits, honey, and extract. Knead for half an hour. Make into a roll and slice.

When firm, the slices may be dipped into melted fondant, melted chocolate, or glacé.

YELLOW-JACK

1 quart (4 cups) New Orleans molasses
1 teaspoonful baking soda
1 teaspoonful lemon-juice

Put the molasses into a large saucepan; allow plenty of room for boiling up. Stir continually until a little hardens quickly in cold water, or till the thermometer registers 290°; add the soda and lemon-juice, and pour immediately into buttered pans to cool.

When partly cold, pull until a light yellow. Draw out into sticks and cut into small pieces.

INDEX

UTENSILS FOR CANDY MAKING — PAGE

Confectioner's Thermometer 11
Saccharometer 12
Marble Slab 13
Sugar Scraper 13
Spatulas 13
Dipping Forks 13
Caramel Cutter 13
Marzipan Molds 14
Sheets of Polished Tin 14
Starch Tray 14
Candy Bars 15
Crystallizing Trays 15
Rubber Mats 15
Saucepans 15
Nougat Frames 15
Candy Hook 16

MATERIALS USED IN CANDY MAKING

Sugar 20
Glucose 21
Cream of Tartar 21
Colors 22
Flavoring Extracts 22
Powdered Gelatine 22
Nuts 22
Cocoa-butter 23
Butter 23

TABLE OF WEIGHTS AND MEASURES

Weights and Measures 23
Degrees of Sugar Boiling 24

Preparation Hints and Recipes

PAGE

How to Blanch Almonds 31
How to Color Almonds 31
How to Color Sugar 32
How to Prepare Confectioners' Sugar 32
How to Prepare Varnish for Candies 33
How to Prepare Angelica 33
How to Make Stock Syrup 33
How to Clarify Stock Syrup 34
How to Beat the Whites of Eggs 34
How to Blanch Pistachio Nuts 35
How to Prepare Chestnuts 35
How to Color Cocoanut 35
How to Make Brilliantine 36
How to Stuff Dates 36
Coating Syrup 38
Clear Hard Glacé 38
Sweet Glacé 38
Boiled Frosting 39
Chocolate Frosting 39
Orange Sugar 39
Vanilla Sugar 40
Clove Sugar 40
Caramel 40
How to Spin Sugar 40
Crystallizing 42
Pulled Sugar 43
Crystallized Mint, Rose, and Violet Leaves 46
Royal Icing for Decorating Candies 47
Salted Almonds 47
Salted Popcorn 48
Candy by Mail 48

Uncooked Candies

Baltimore Layer Candy 51
Cherry Creams 52
Chocolate Fruit Bars 53
Cocoanut Kisses 53
Date Balls 54
Frosted Fruit 54

PAGE

Fruit Roll 55
Italian Bonbons 55
Lemon Creams 56
Neapolitan Squares 57
Neufchâtel and Pistachio Creams 58
Peppermint Creams 58
Potato and Fruit Candy 59
To Make a Chocolate Egg 60
Walnut Creams 60

CHOCOLATES

To Coat with Chocolate No. 1 66
To Coat with Chocolate No. 2 67
Chocolate Almonds 67
Chocolate Almonds and Raisins 68
Chocolate Bonbons 68
Chocolate Cocoanut Candy 68
Chocolate Dates 69
Chocolate Delights 70
Chocolate Jelly Bonbons 70
Chocolate Marshmallows 71
Chocolate Nougatines 71
Chocolate Peanut Bars 72
Chocolate Popcorn Bars 73
Chocolate Pralines 73
Chocolate Raisin Balls 74
Chocolate Rocks 74

HOW TO PREPARE AND USE FONDANTS

To Make Fondants 79
To Shape the Bonbons 85
Butter Fondant 86
Maple Fondant No. 1 86
Maple Fondant No. 2 87
Maple-Nut Creams 87
Burnt Almond Bonbons 88
Cake Fondant Bonbons 88
Kumquat Bonbons 89
Maraschino Bonbons 89

PAGE

Orange and Cherry Bonbons 89
Peach Bonbons 90
Peppermint Creams 90
Ribbon Creams 91
Violet Cocoanut Bonbons 92

THE MAKING OF NOUGATS

Caramel Nougats 95
Chocolate Nougat 96
French Nougat 97
Maple Nougat 98
Nougat Montelimart 99
Nougat with Chopped Almonds 100
Norwegian Nougat 100
Nougat Paste 101
Popcorn Nougat 101

THE MAKING OF MARZIPANS

Unboiled Marzipan 105
Marzipan—Another Method 106
Simple Marzipan 106
Currant Marzipan 107
Rich Marzipan 107
A Delicious Marzipan 108

HOW TO GLACE FRUIT AND NUTS

Marrons Glacés 116
Candied Citron Peel 118
Candied Orange Peel 119
Candied Grape-fruit Peel 120

ALL SORTS OF FUDGES

Aloha Fudge 123
Angel Food Fudge 123
Baked Fruit Fudge 124
Caramel Fudge 125
Children's Fudge 125

PAGE

Chocolate Egg Fudge 126
Chocolate and Nut Fudge 126
Cocoa Fudge 127
Coffee Fudge 127
College Fudge 128
Date Fudge 128
Divinity Fudge 129
Fluffy Ruffles Fudge 130
Fig and Raisin Fudge 130
Honey Cherry Fudge 131
Marshmallow Chocolate Fudge 131
Marshmallow Fudge 132
Maple and Marshmallow Fudge 132
Maple Fudge 133
Maple Nut Fudge 133
Nut Fudge 134
Pecan Fudge 135
Trilby Fudge 135
Peanut Butter Fudge 136
Princess Fudge 136
Raspberry Nut Fudge 137
Sorority Fudge 137
Southern Fudge 138
Sultana and Nut Fudge 138
Fudge with Whipped Cream 139

THE MAKING OF CARAMELS

Black Walnut Caramels 143
Brazil-nut Caramels 144
Chocolate Caramels 145
Chocolate Molasses Caramels 145
Cocoanut Caramels 146
Cream Caramels 146
Fruit Caramels 147
Hard Coffee Caramels 148
Honey Caramels 148
Maple and Nut Caramels 149
Maple Caramels 149
Mexican Caramels 150

PAGE

Panaché Caramels 150
Ping-Pong Caramels 151
Red Currant Jelly Caramels 151
Sultana Caramels 152

ALL SORTS OF TAFFIES

Bunty Chewing Taffy 155
Clear Walnut Taffy 155
Circus Taffy 156
Colonial Taffy 156
Everton Taffy 157
Grape-juice Taffy 157
Hazelnut Taffy 158
Helensburgh Taffy 158
Hickory-nut Taffy 159
Kewpie Taffy 159
Nut Taffy 160
Peanut Taffy 160
Peppermint Taffy 161
Pine-nut Butter Taffy 162
Pine-nut Taffy 162
Popcorn Taffy 163
Rosalie Taffy 163
Scotch Taffy 164
Russian Taffy No. 1 164
Russian Taffy No. 2 165
Salt-water Taffy No. 1 166
Salt-water Taffy No. 2 166
Taffy Apples 167
Vassar Taffy 168

A VARIETY OF CANDIES

A Delicious Cream Candy 171
A Good Ginger Candy 171
Amea Candy 172
Apple Candy 172
Boston Cream Candy 173
Boston Chocolate Candy 173
Calamus or Sweet-flag Candy 174

PAGE

Candy Cups 175
Candy Lumps 175
Caramel Candy 176
Cider Candy Sticks 176
Corkscrew Candy 177
Cough Candy 177
Cream Sea-foam Candy 178
Dandy Nut Candy 178
Divinity Nut Candy 179
Fantastic Candy 180
Fig Candy 180
French Candy 180
Golden Syrup Candy 181
Grandmother's Candy 181
Heavenly Candy 182
Harlequin Candy 182
Honey Candy 183
Ice-cream Candy 183
Kris Kringle Candy 184
Milk Candy 184
Molasses Pulled Candy 184
Paul Jones Candy 185
Peanut Butter Candy 186
Peanut Molasses Candy 186
Pecan-nut Candy 187
Perfection Candy 187
Plum Pudding Candy 188
Popcorn Candy 189
Rainbow Candy 189
Rainy Day Molasses Candy 190
Red or Black Currant Candy 191
Rolled Fruit Candy 191
Sea-foam Candy 192
Sour Cream Candy 192
Sauer-kraut Candy 193
Southern Walnut Candy 193
Spanish Nut Candy 194
Sugar Rock Candy 194
Sunshine Candy 195

PAGE

Teddy Bear Candy 196
Tutti Frutti Candy 196
Vinegar Candy 197
Walnut Candy 198
Watermelon Candy 198
Wintergreen Candy 199

MIXED BONBONS

Acid Drops 203
After-dinner Mints 203
Almond Tablet 204
Barley Sugar No. 1 204
Barley Sugar No. 2 205
Brown Betties 205
Bulls' Eyes 206
Burnt Almonds 206
Buttercups 208
Butterscotch No. 1 209
Butterscotch No. 2 209
Caramel Walnuts 210
Cherry Cupidettes 210
Cherry Delight 211
Chestnuts à la Nesselrode 212
Chocolate and Cocoanut Layer Candy 212
Chocolate Drops 213
Chocolate Walnuts 213
College Pralines 214
Cocoanut Candy Bars No. 1 214
Cocoanut Candy Bars No. 2 215
Cocoanut Dainties 216
Cocoanut Delight 217
Cocoanut Drops No. 1 217
Cocoanut Drops No. 2 218
Cocoanut Cones 218
Cocoanut Rounds 219
Cocoanut Straws 219
Cocoanut Squares 220
Cocoanut Wafers 220
Cooked Cocoanut Kisses 221

PAGE

Covered Almonds 222
Cracker Jack No. 1 222
Cracker Jack No. 2 223
Creamed Violets 223
Date Squares 224
Dormitory Dreams 224
Edinburgh Rock 225
Fig Creams 226
Fig Rock 226
Fruit Jujubes 227
Fruit and Nut Peppermints 228
German Rolls 228
Ginger Candy Bars 229
Ginger Jibb 230
Gum-drops 230
Gundy 231
Hard Bake 231
Heavenly Hash 232
Honey Balls 232
Honey Bonbons 233
Hunky Dory 233
Italian Honey Drops 234
January Thaw 234
Jelly Squares 235
Lemon Drops 235
Lemon Jujubes 236
Malted Milk Dainty 236
Maple Balls 237
Maple Delights 237
Maple Penoche 238
Maple Dominoes 238
Maple Brittle 239
Maple Bonbons 239
Maple Drops No. 1 240
Maple Drops No. 2 240
Maple Goodies 241
Maple Nut Bonbons 241
Maple Nut Kisses 242
Maple Puffs 243

PAGE

Maple and Nut Foam 243
Marshmallows No. 1 244
Marshmallows with Gelatine No. 2 245
Marshmallows with Gelatine No. 3 246
Matinee Idol 247
Matrimony Balls 247
Mexican Kisses 248
Murphies 248
Nut Bricks 249
Nut Kisses 249
Nut Pralines No. 1 250
Nut Pralines No. 2 250
Opera Creams 251
Orange Dainties 252
Orange Pralines 252
Oriental Dainty 253
Orange Pastilles 253
Orange Wafers 254
Peanut Brittle 255
Peanut Crackle 255
Pecan-nut Balls 256
Pecan-nut Tablet 256
Penoche No. 1 257
Penoche No. 2 257
Pineapple Tablet 258
Pineapple Pralines 259
Pink Nut Kisses 260
Plantation Drops 260
Popcorn Balls 261
Port-wine Drops 261
Puffed Rice Dainty 262
Puffed Rice Brittle 262
Quince Bonbons 263
Raspberry Bonbons 264
Red Currant Bonbons 264
Rose Tablet 265
Spanish Paste 265
Spice Drops 266
Spiced Chocolate Squares 266

PAGE

Spicy Fruit Balls 267
Stick-jaw 267
Sugar Bonbons 268
Sugared Popcorn 268
Sweet Alice Bonbons 269
Tropical Nuggets 269
Turkish Delight No. 1 270
Turkish Delight No. 2 271
Turkish Delight No. 3 271
Vanilla Sticks 272
Walnut Candy Bars 273
Walnut Rocks 273
Woodland Goodies 274
Yellow Jack 275